Australian Cupcakes

& INSPIRATIONS

28
Exciting
Recipes

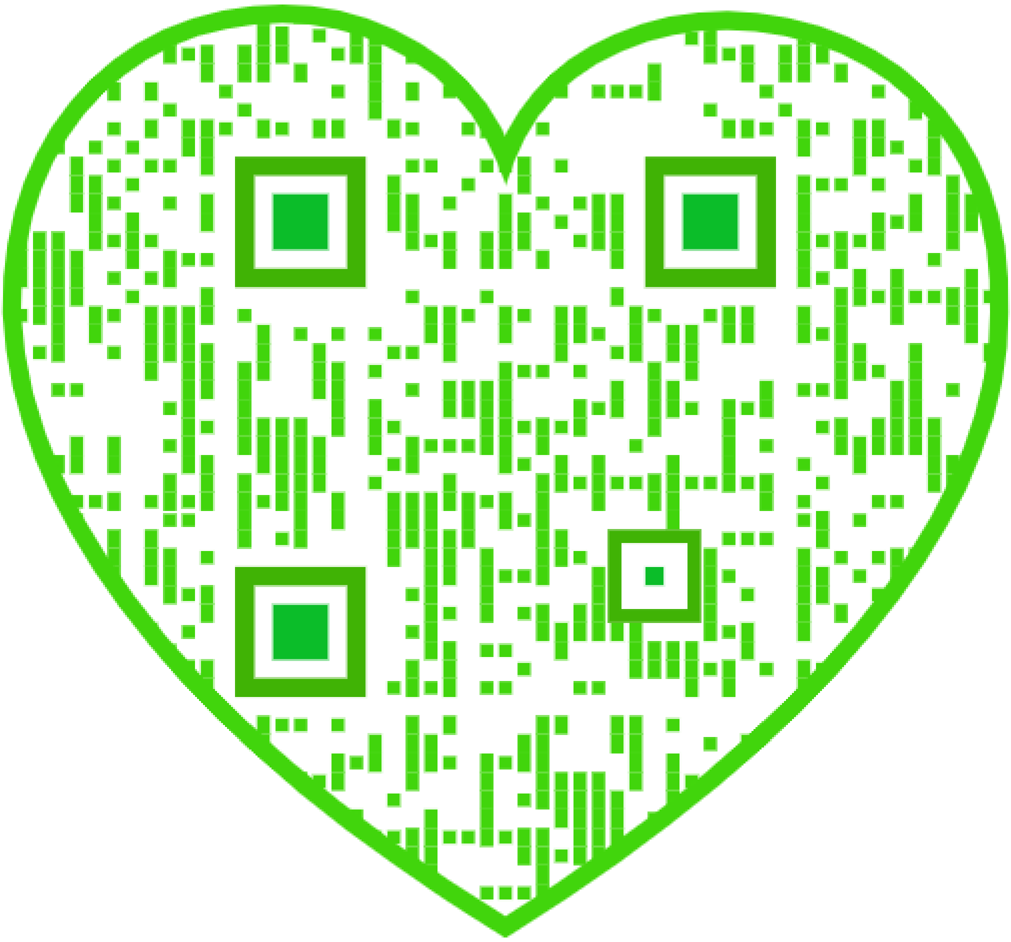
Special Ideas
for Mothers'
Day

Easy to follow
instructions

**Heaps of
Cupcake
Ideas**

Cupcake Corner
Chocolate, flowers, cakepops,
buttercakes and more ...

FULL OF TIPS AND TECHNIQUES



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Readers' Gallery

Not everyone has to be an expert to enjoy cupcakes.
We have gathered some wonderful ideas from our readers.
Take a look at their stories and photos.

Hi, these are the creations I made for the lovely spring season here in Australia. All flowers are 100% piped buttercream. Thank you for letting me share.

Kind regards,
Renah Flote, EpiCakes by Renah

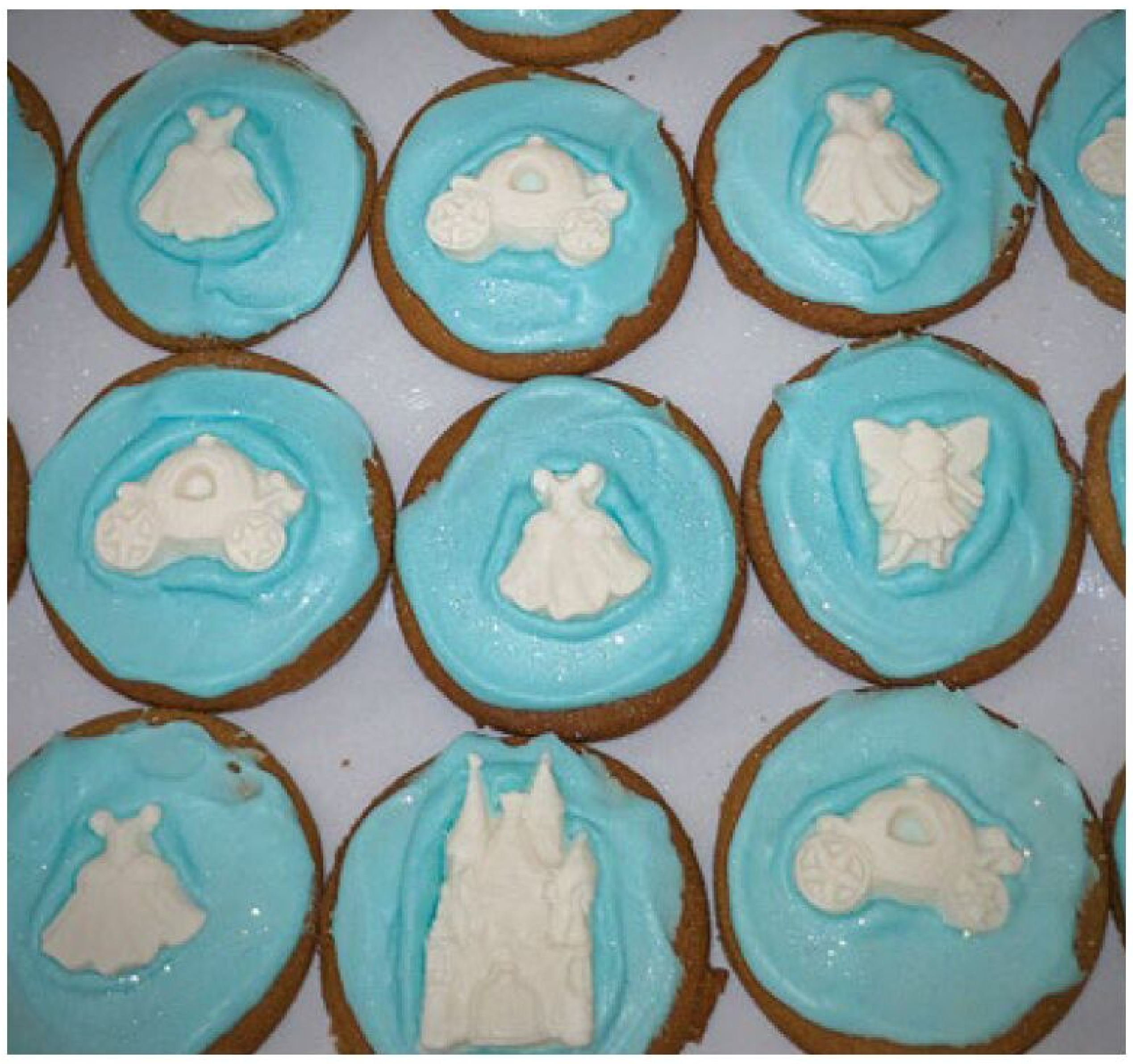
Happy 4th birthday Siera

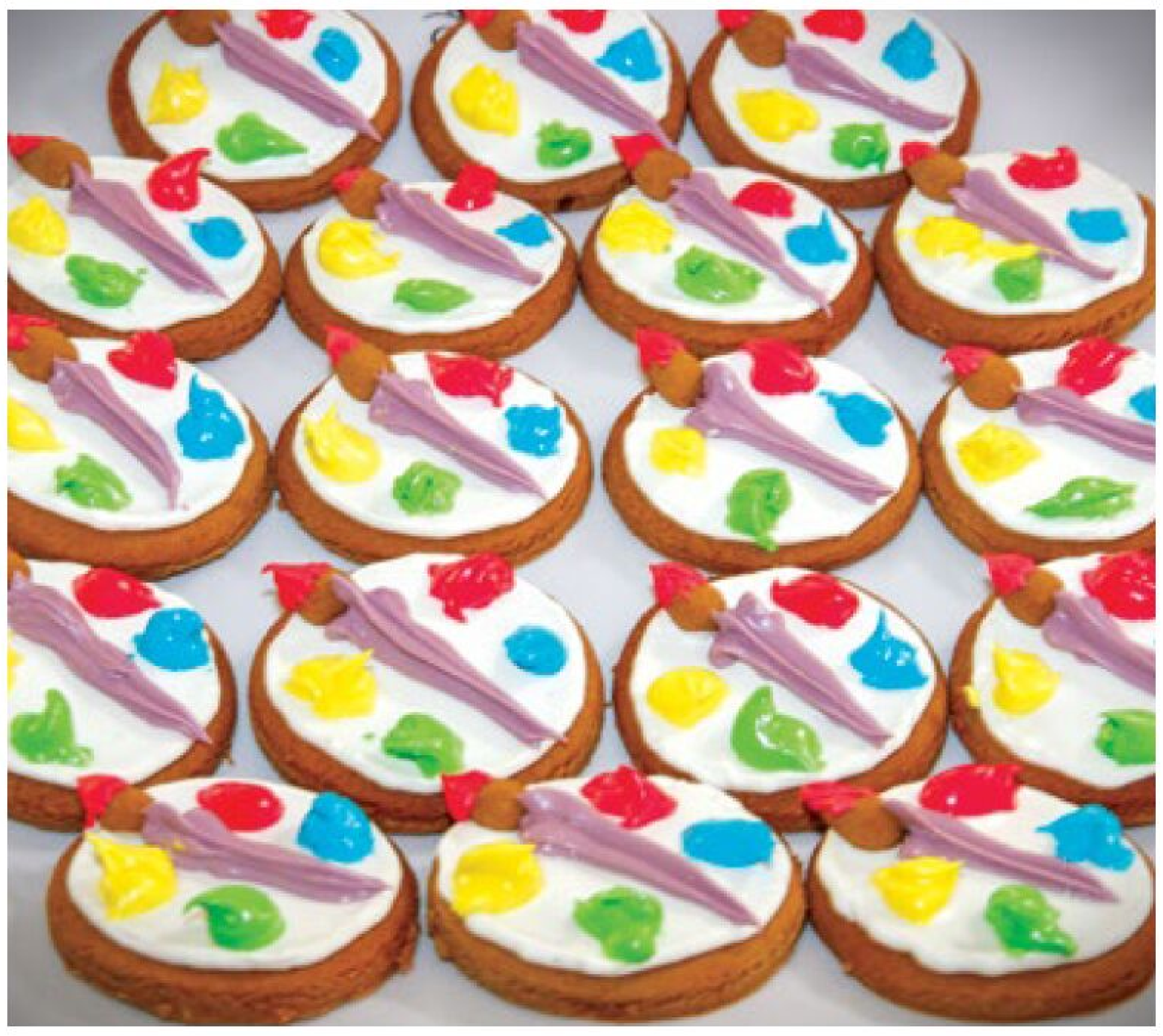
Here is my little mermaid cake for the beautiful Siera. I'm a self-taught cake decorator that loves nothing more than to make beautiful cakes. This is one of my favourite cakes that I have made. Everyone loved it.

Laura Antoniadis
Caroline Spring, Melbourne

I made this cake for my beautiful Mum's birthday. Thank you for the inspiration in your magazine

Kind regards,
Jodie Baxter



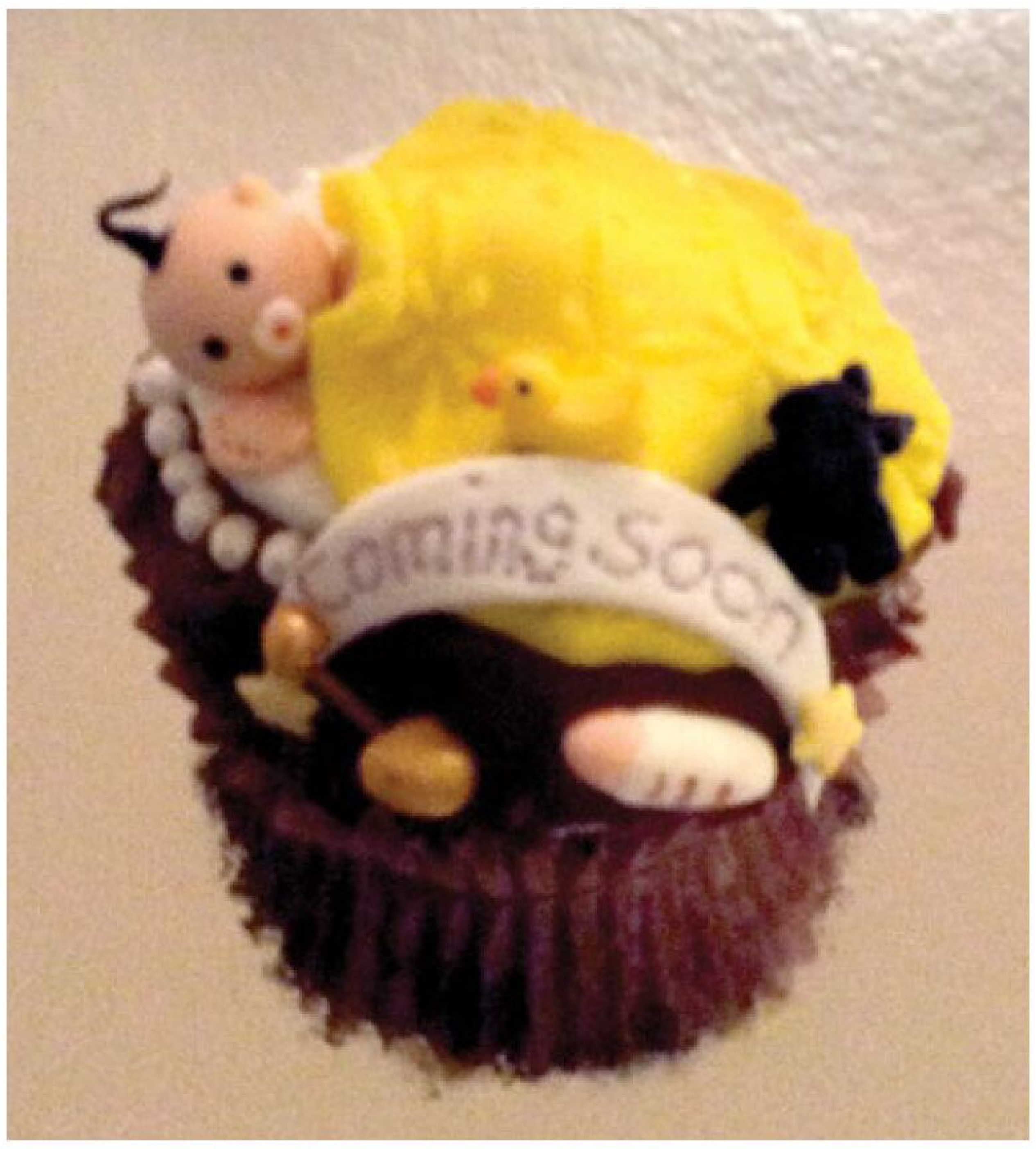


The Gingerbread recipe in the Christmas Collectors edition was LIFE CHANGING! Every year my daughters and I bake and decorate 6 dozen gingerbread biscuits to hand out on Christmas day. We tried your recipe this year. EVERYONE commented on the amazing taste and texture. It has become my new go-to recipe. Since Christmas I have made cookies for a Cinderella Party, complete with sparkles, and a party where the kids all decorated mini canvases. I think now we are getting invited to parties so that I will bring my cookies!
I am not a professional, just a stay at home Mum, but I love the inspiration from your magazines.

Kind Regards,
Kaarin Adams

Hello,I needed a hobby and always wanted to attempt some cake decorating so this is a cup cake it did for a lovely girl I work with who's having a baby.It was such a hit that I'm going to make some more for her baby shower and of course I'm hooked and couldn't have picked a better hobby.

Wendy Marshall
Epsom Vic



We'd like to see your favourite cupcakes too.
Please email us on aci@wpco.com.au

The jpeg will need to be at least 400KB, and ideally you might like to tell us in a couple of sentences about who the cupcakes were for, and why you selected the design you did. We look forward to seeing your work.

WANTED

Do you have creative talent?

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- Recipes
- Cupcakes

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Australian Cupcakes & INSPIRATIONS

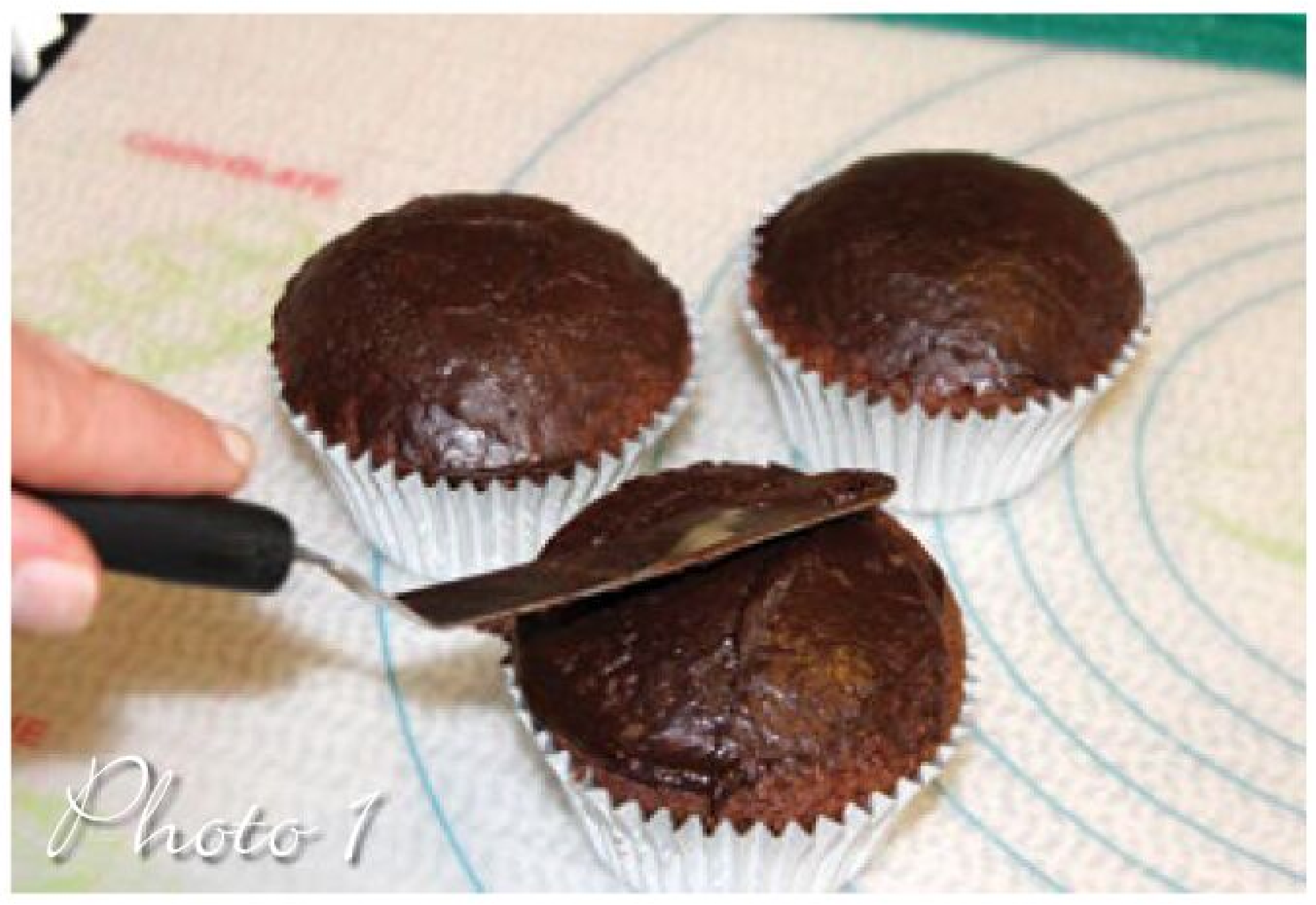
Flower Garden Cupcakes

INGREDIENTS
- Cupcakes - the ones in this project were baked in size 550 patty pans
- Small amount of ganache or buttercream
- Fondant in green
- Fondant with hardener added or Gumpaste in your choice of colours - this project uses • pastel shades of yellow, pink, orange, white, blue and purple

EQUIPMENT
- Small Spatula
- Small non stick rolling pin
- Non Stick mat
- Round Tin Cutter Set
- Ball Tool
- Soft Petal Mat
- Sugar Glue
- Toothpick
- Blossom Ejector Cutter
- Daisy Ejector Cutter
- Five Petal Flower Cutter
- Butterfly Click Stix
- Artist pallet or cake drying rack for drying flowers

Easy

A mixture of lovely flowers and colours is what makes these cupcakes so pretty. Mix and match whatever you have on hand to create your own.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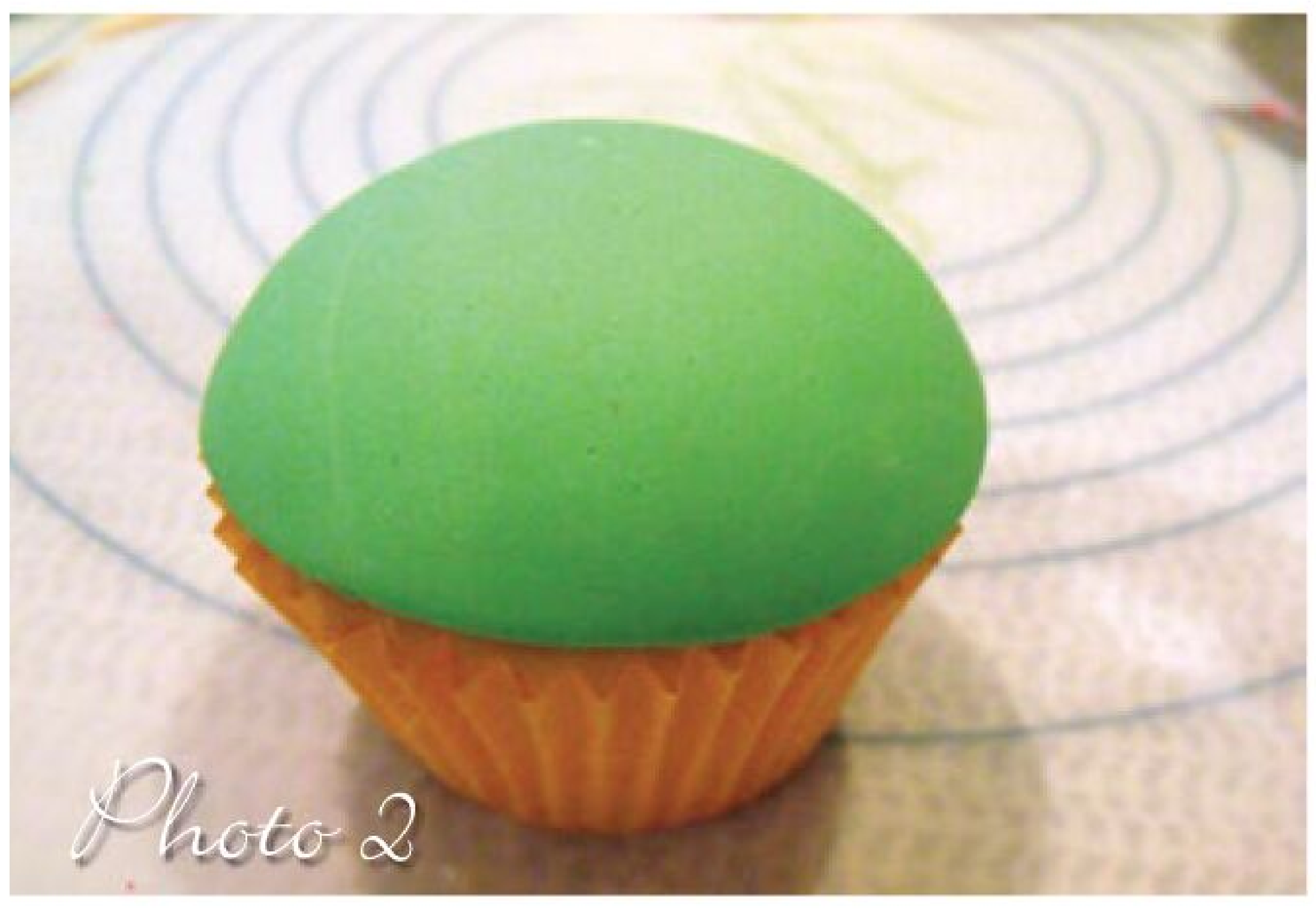


Photo 2

CUPCAKE PREPARATION

STEP 1

Use the small spatula to spread a small amount of buttercream or ganache over the top of your cupcake to create a smooth surface and to give the fondant something to stick to. (Photo 1)

STEP 2

Roll out the green fondant and cut a circle to fit the top of each cupcake.

STEP 3

Carefully place the disc of green fondant onto the cupcake and smooth it on with the palm of your hand. (Photo 2)

TO MAKE THE ROSES

This is a quick and easy way to make sugar roses that are perfect for cupcake toppers as they have no wires and take no time at all.

STEP 1

Roll out fondant to approximately 2mm thick.

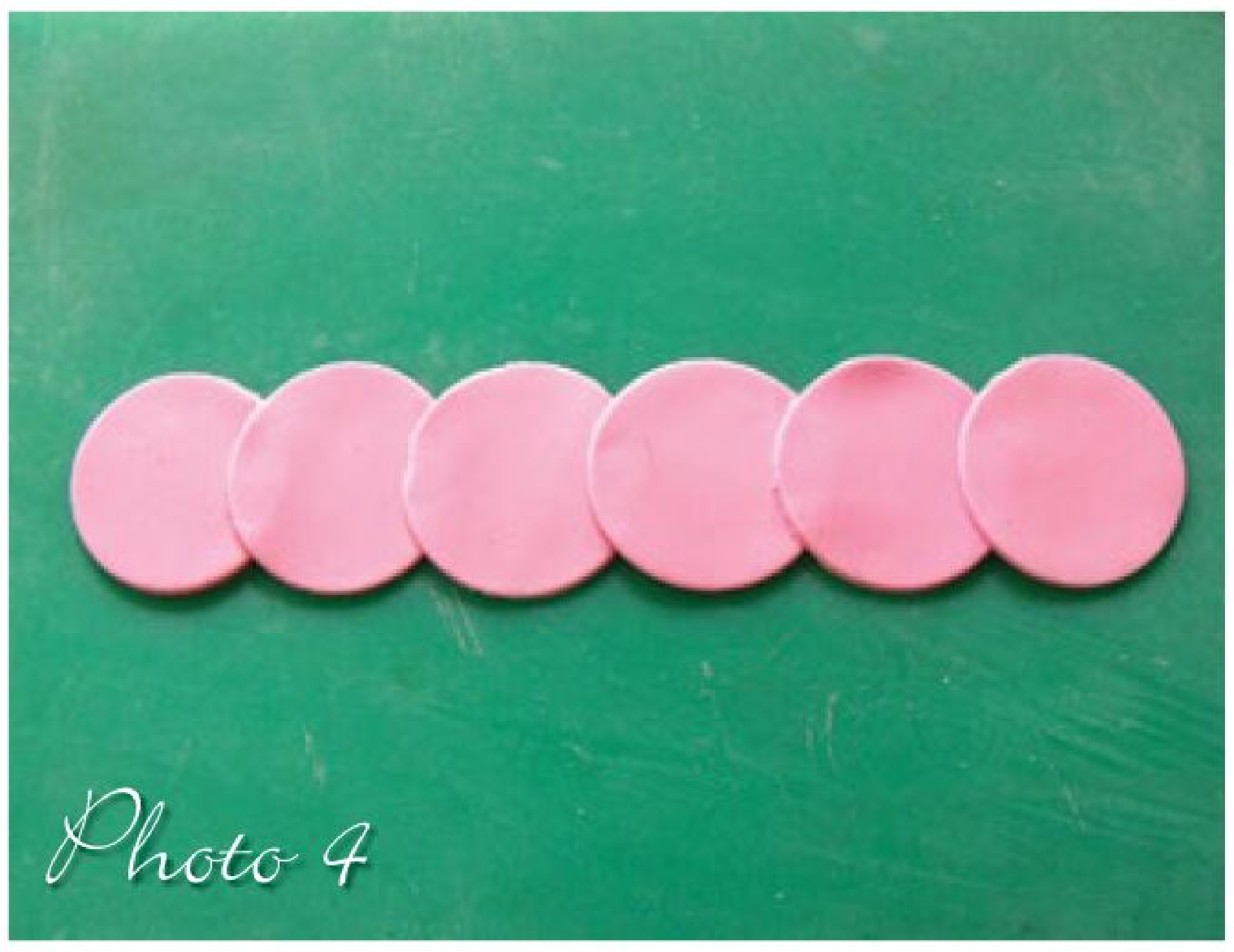
STEP 2

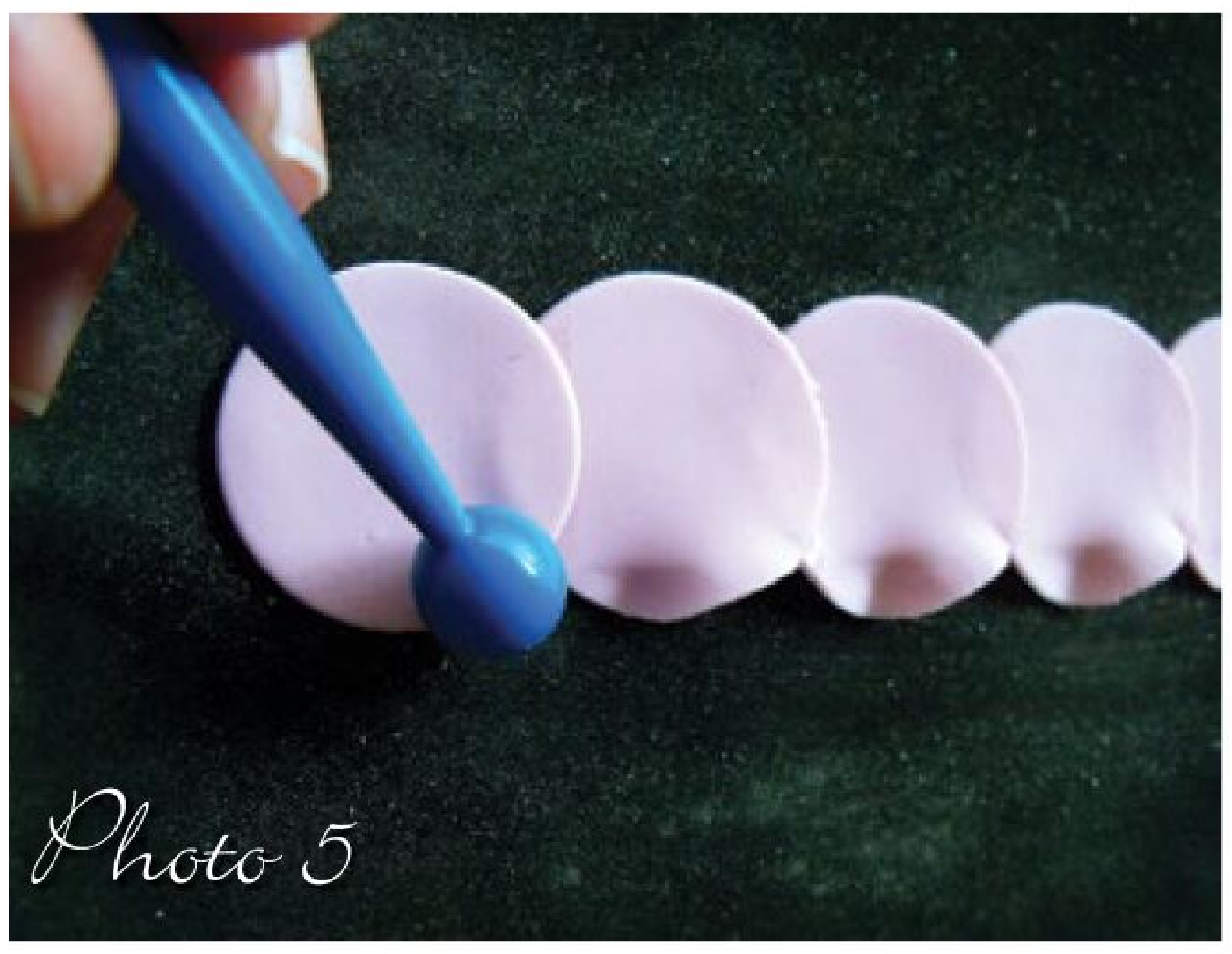
Using the second smallest round cutter from the tin set, cut six circles. (Photo 3)

Photo 3

Flower Garden Cupcakes

Tip: to avoid getting furry edges, rub your finger around the cutter before taking the icing out of it. Also, ensure the cutter is clean.





STEP 3
Brush a small amount of sugar glue on one side of each circle. Lay them in a line with each one slightly overlapping the previous one. (Photo 4)

STEP 4
Carefully transfer the glued circles onto a soft petal mat and use the ball tool to thin the top edges only. You will need to do this carefully so that they stay together. (Photo 5)

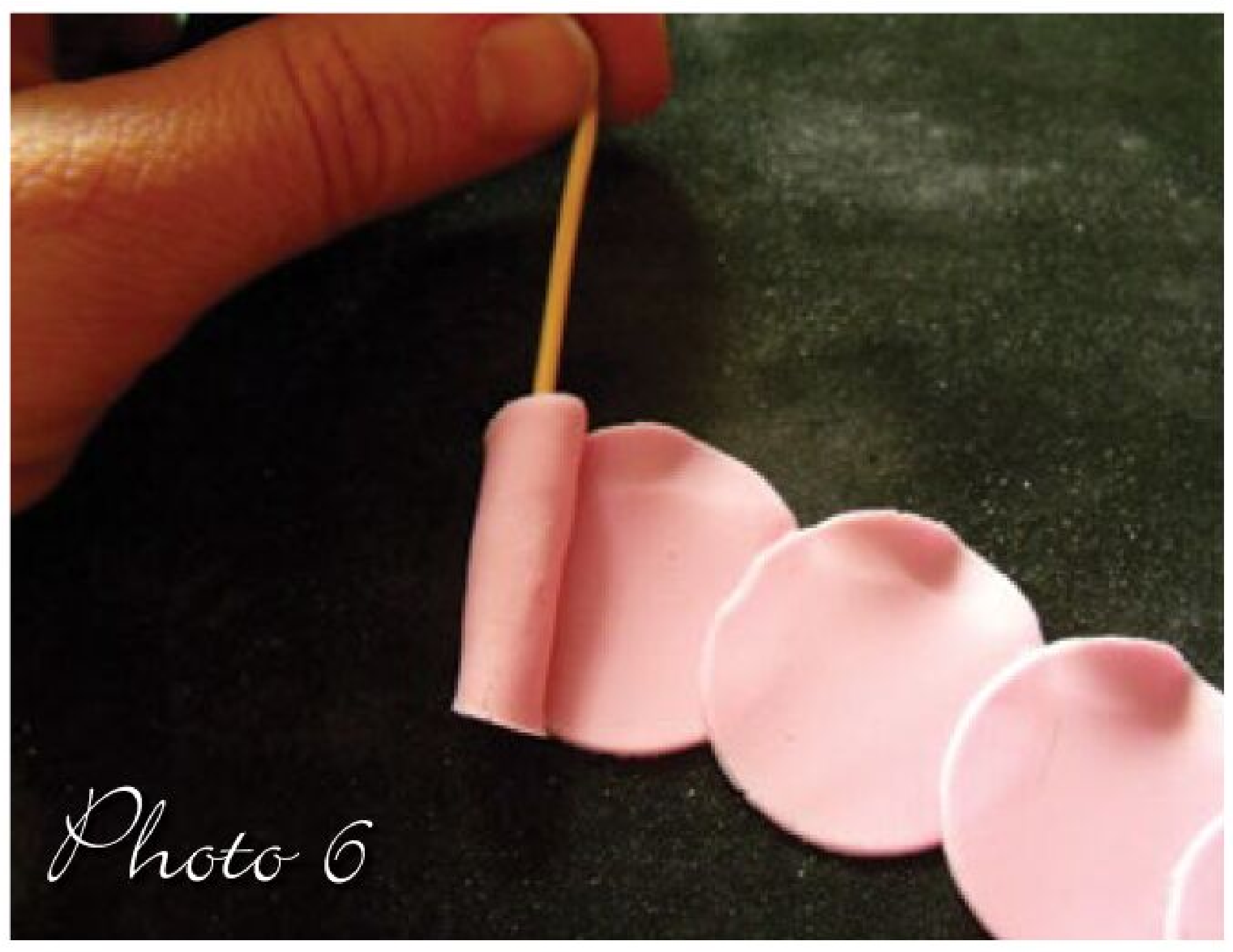
STEP 5
Lay a toothpick on the first circle and carefully roll the icing around it. (Photo 6)

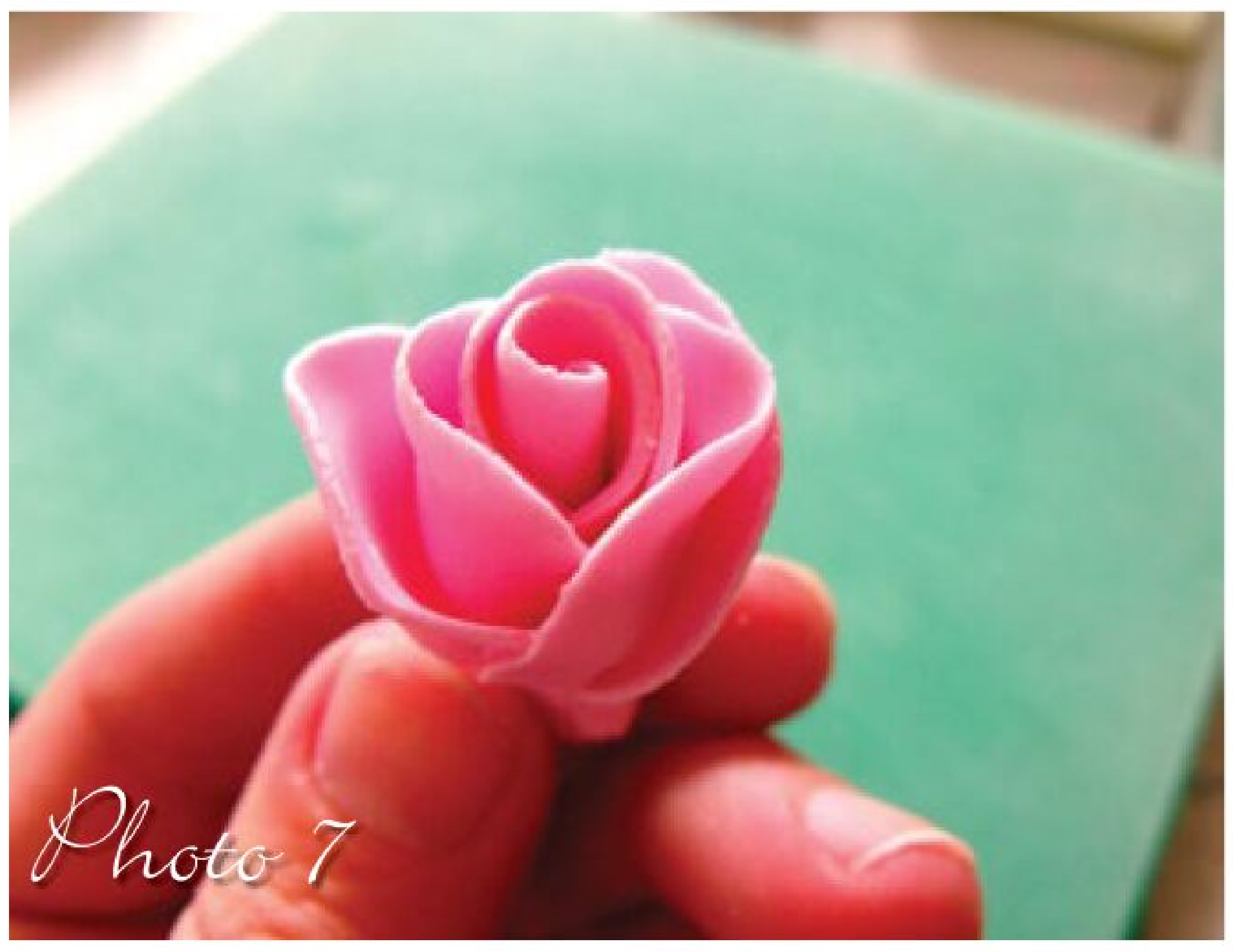
STEP 6
Continue to roll the circles up starting fairly tight for the centre of the flower and gradually getting looser towards the outer petals. (Photo 7)

STEP 7
Roll out some more fondant in the same colour and cut out another five circles.

STEP 8
Put the circles on the soft petal mat and use the ball tool to thin one edge of each. (Photo 8)

STEP 9
Brush on a little sugar glue along





one edge of each circle and stick these petals around the flower you have just made.

STEP 10

Adjust the petals to make it look as even and balanced as you can and leave to dry in the cavity of an artist pallet or on a cake drying rack. (Photo 9)

TO MAKE THE OTHER FLOWERS

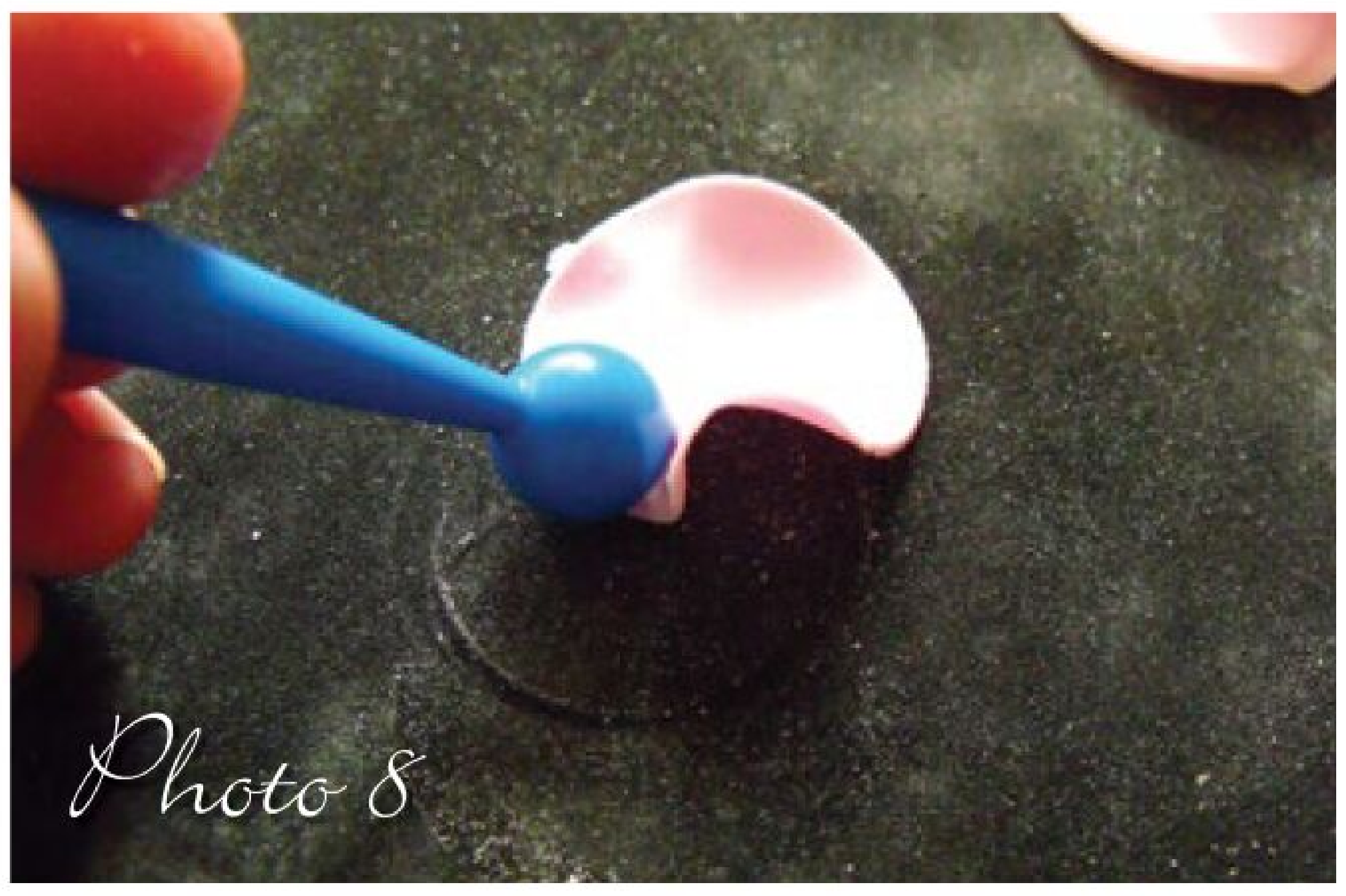
These flowers are simple to make and can be made from any flower cutters you have on hand. You will need a variety of small and medium flowers in a range of different colours. These flowers are easy and quick to make so you may find it works to make them as you go rather than all at once in advance. Also, this way the flowers are still soft when you add them to the cupcake which can be helpful when trying to place them and attach them.

STEP 1

To make the blossoms, roll out a small amount of fondant in the colours of your choice and cut out several flowers. Each cupcake will need approximately three flowers. Roll small balls of fondant and stick them in the centre of each flower. Alternatively you can pipe centres in with royal icing or stick in small sugar pearls. (Photo 10)

STEP 2

To make the larger flowers, roll out a small amount of fondant in the colours of your choice and cut out several flowers. (Photo 11)



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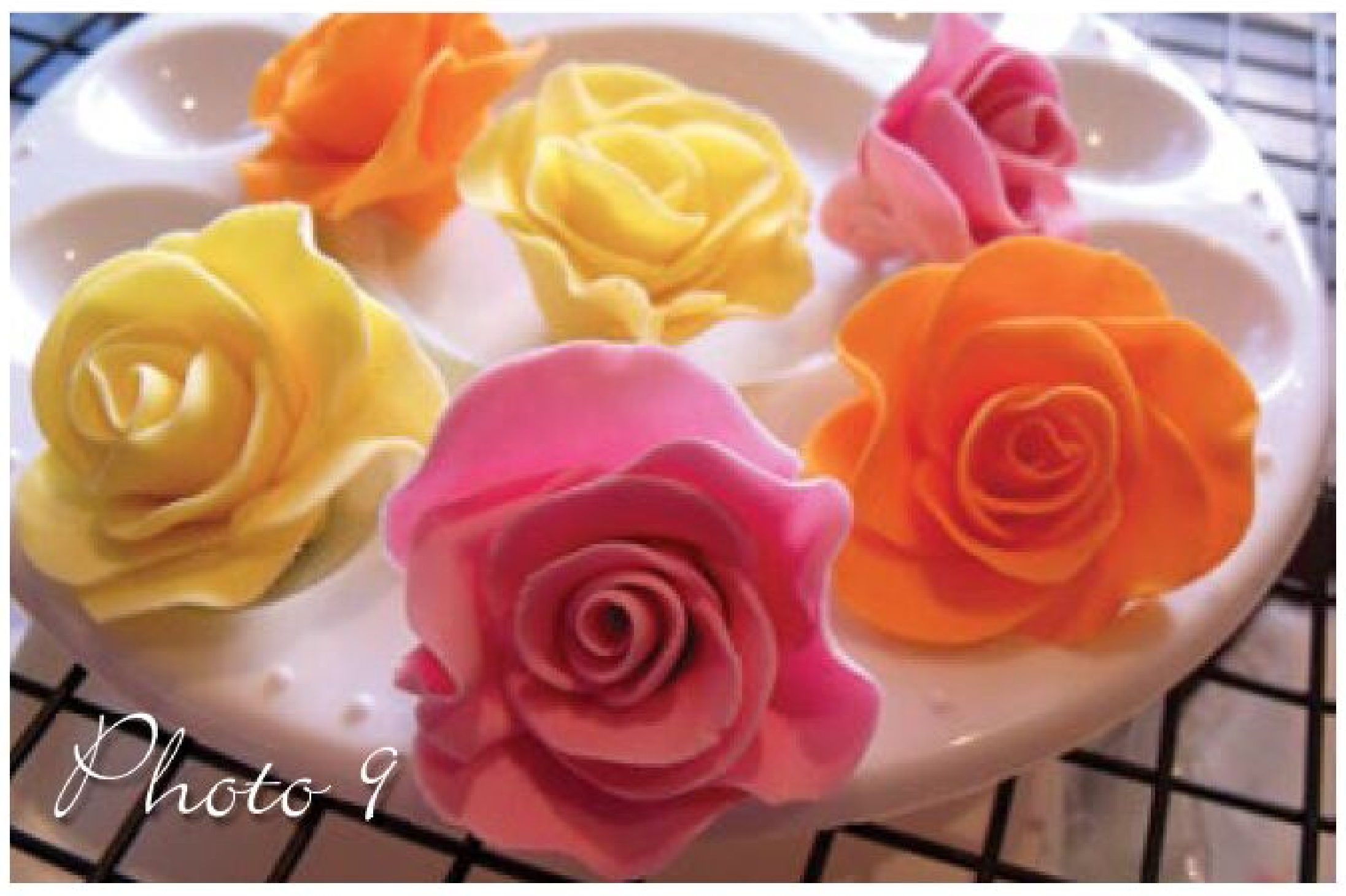

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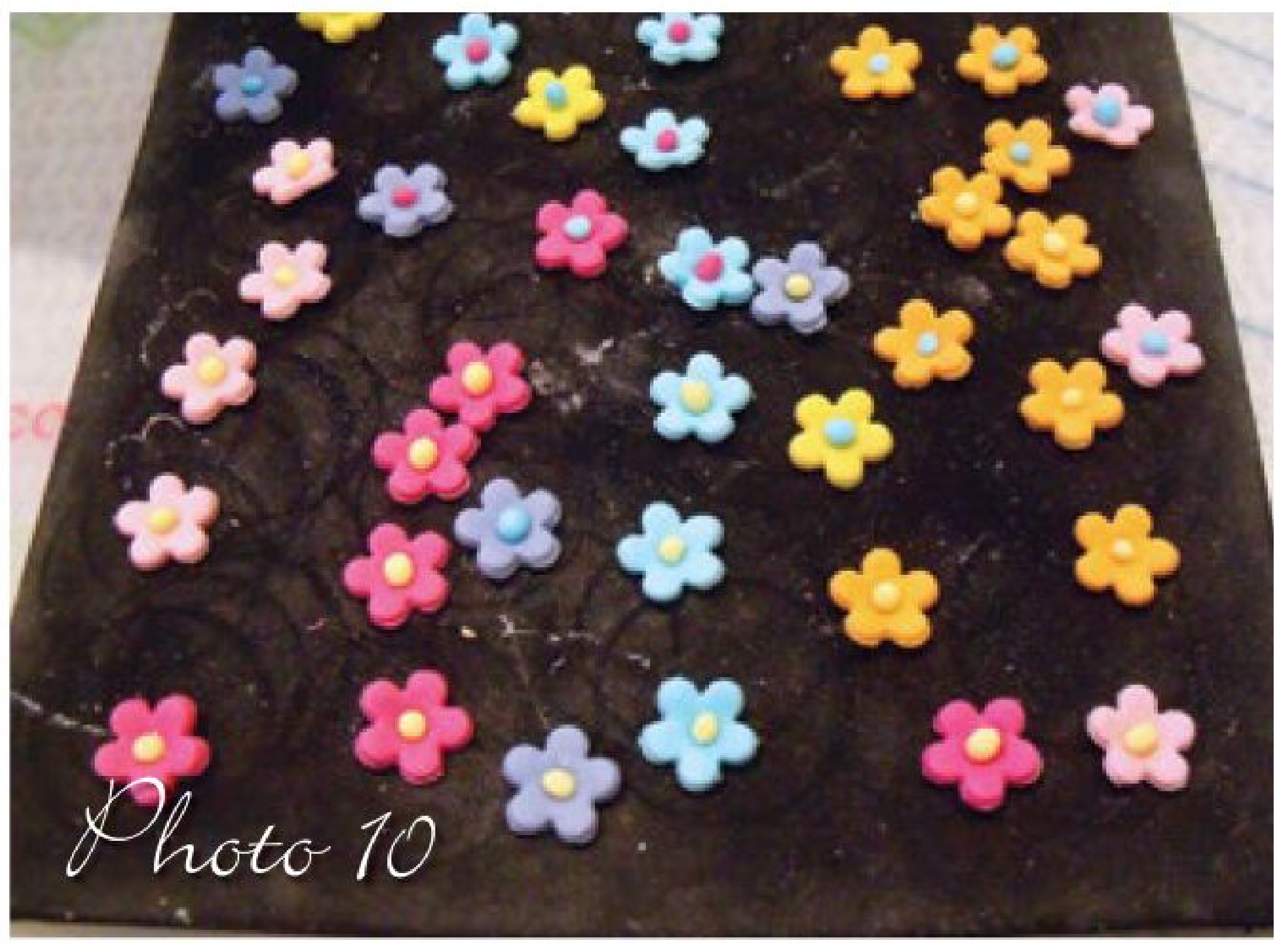

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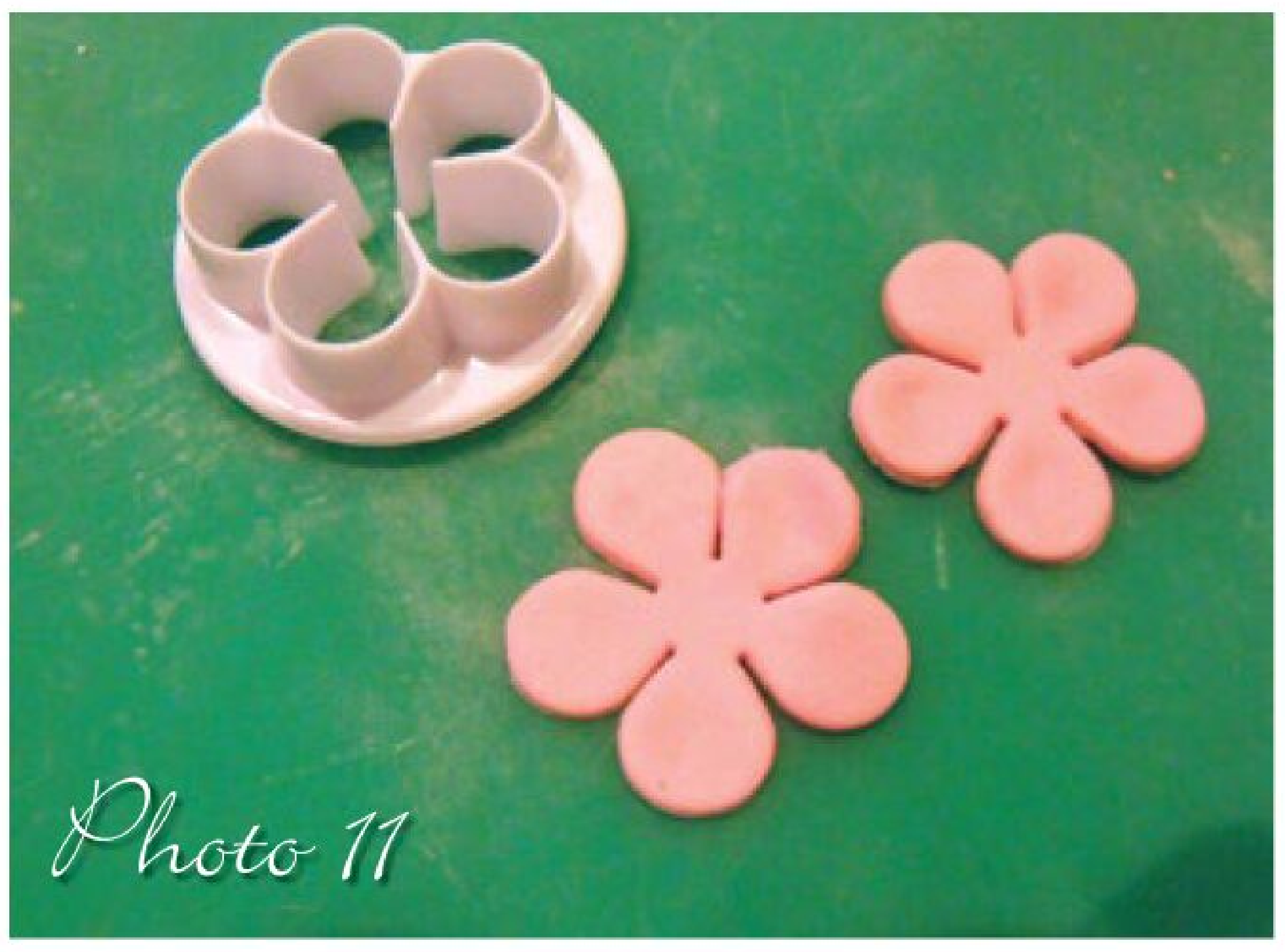

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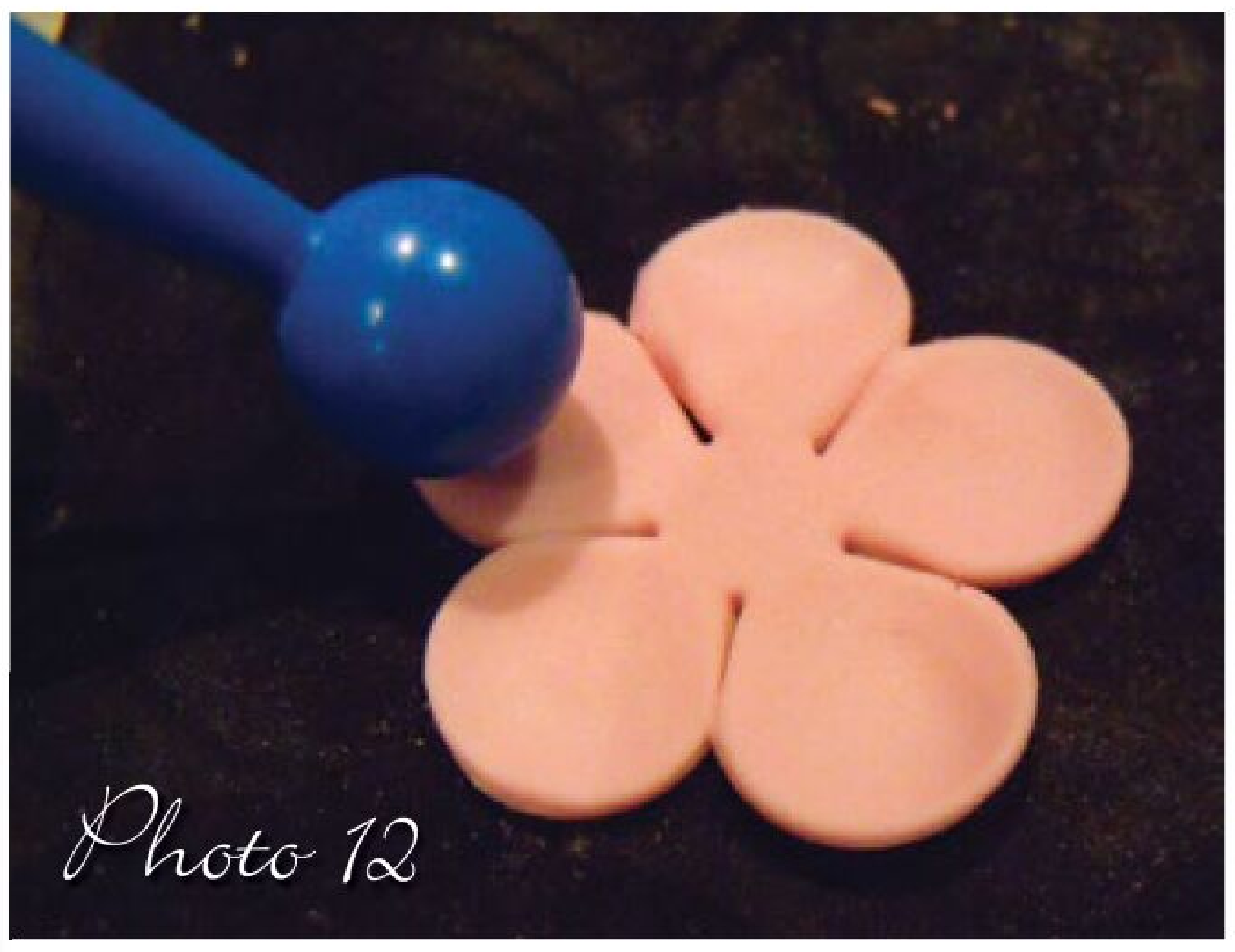


Photo 12

Transfer the flowers to the soft petal mat and use the ball tool to slightly shape each petal. (Photo 12) Roll a ball of fondant for the centre of each flower and glue in place with sugar glue. Place them in the cavity of an artist pallet to dry in a cupped shape. (Photo 13)

STEP 3

Make some daisies the same way you made the blossoms.

TO MAKE THE BUTTERFLIES

This project uses the butterfly clickstix cutter but you can use any kind of butterfly cutter that suits your cupcakes. The butterflies on the clickstix cutter are nice and small which ties in well.

STEP 1

Roll out fondant that has hardener added. It will need to be fairly thin to work effectively with the clickstix.

STEP 2

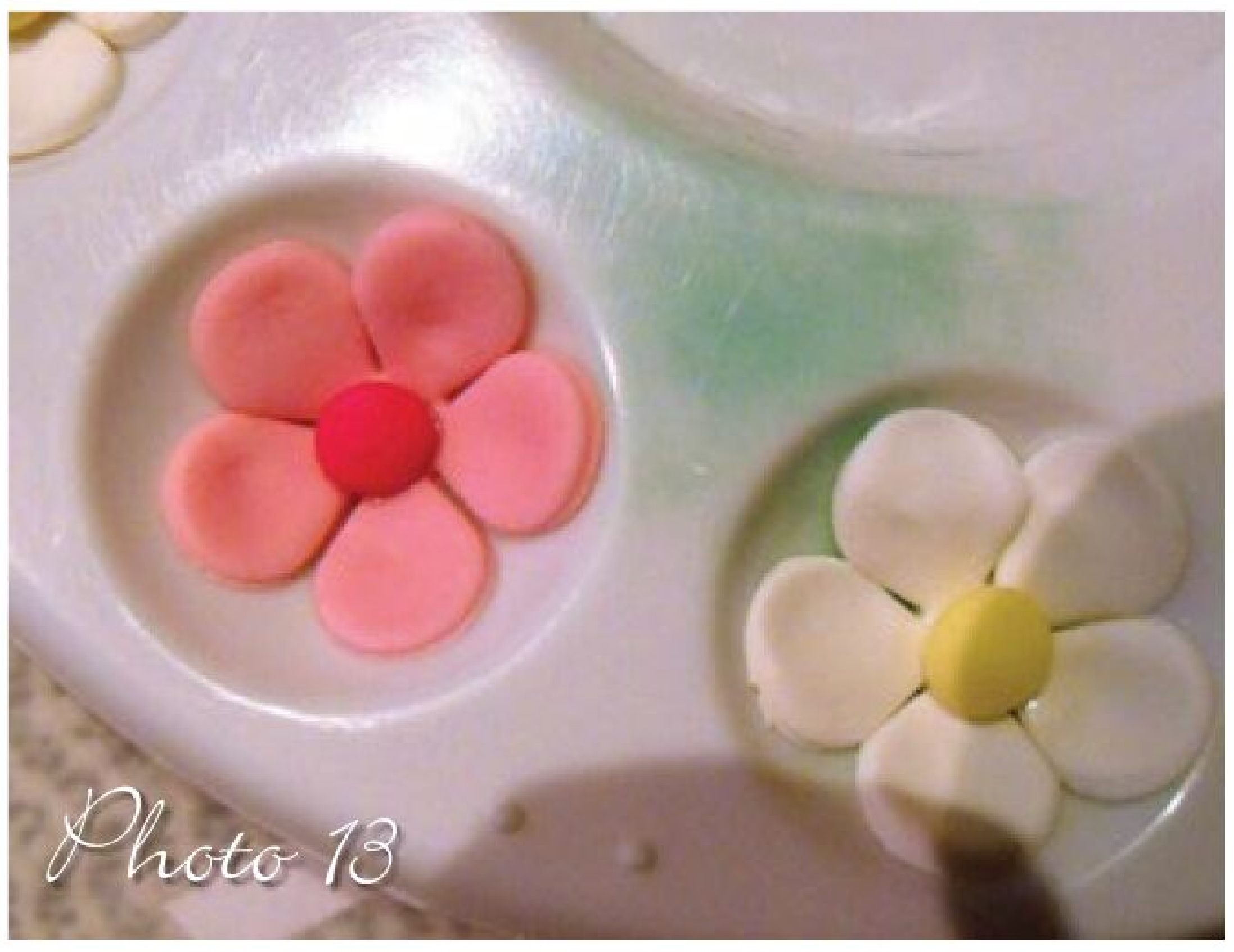
Place the cutter onto the icing and press down. Press the back so that the pattern is indented in the wings and eject each butterfly. (Photos 14 and 15)

STEP 3

Place the butterflies on a cake cooling rack or similar so that they dry with their wings up.

STEP 4

Roll a tiny tapered sausage for the bodies and attach with a small amount of sugar glue. If you wish



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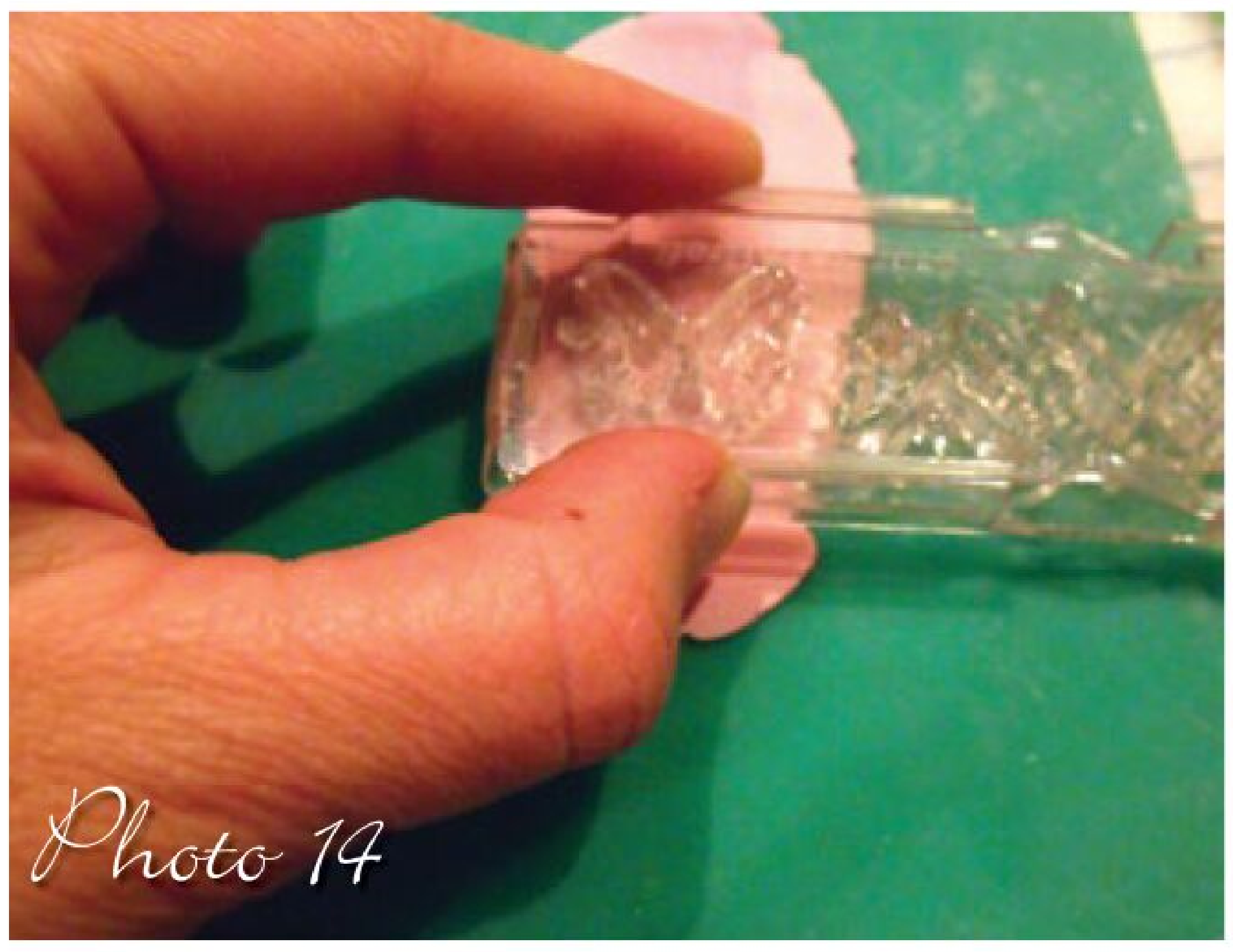

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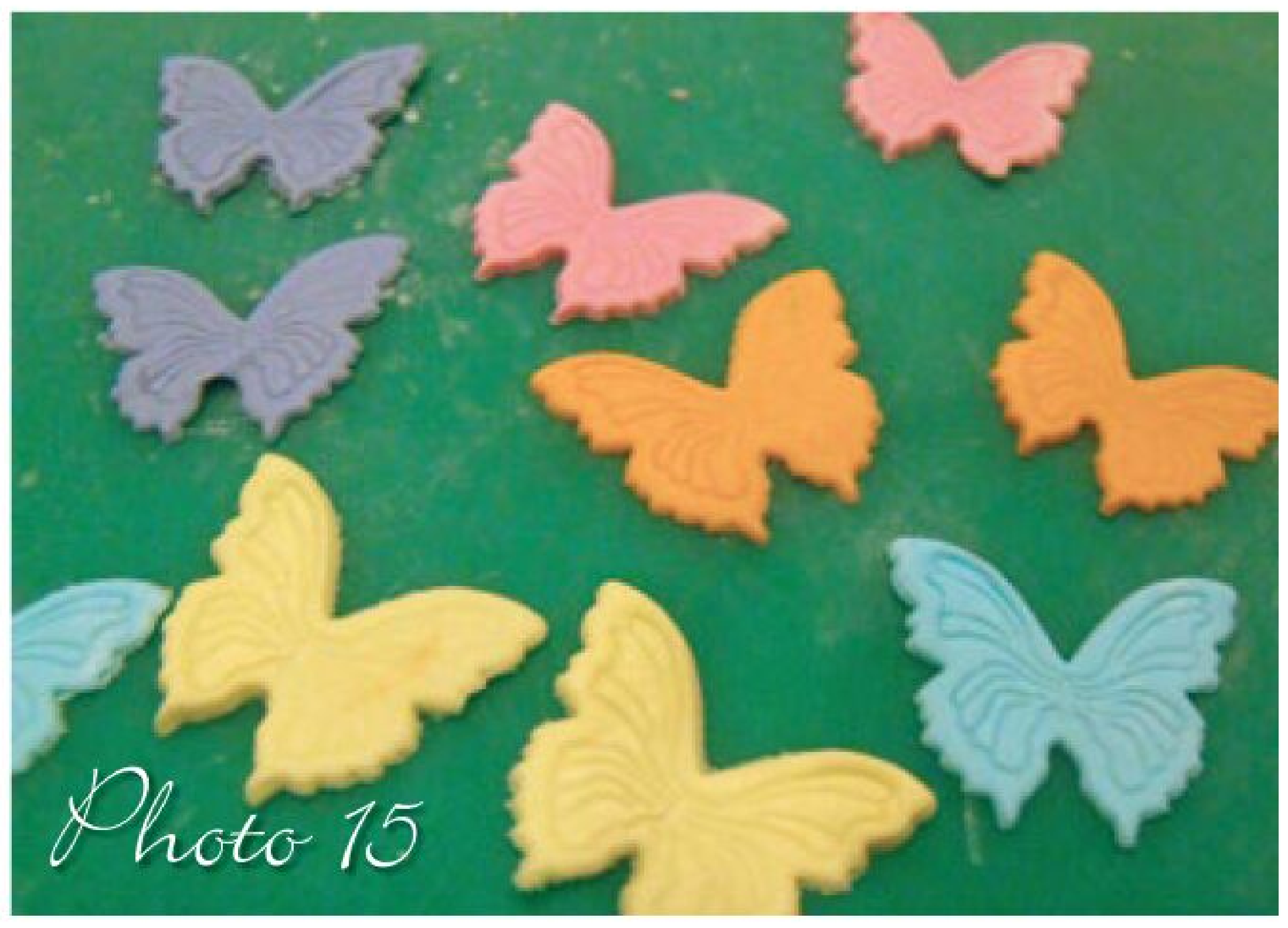
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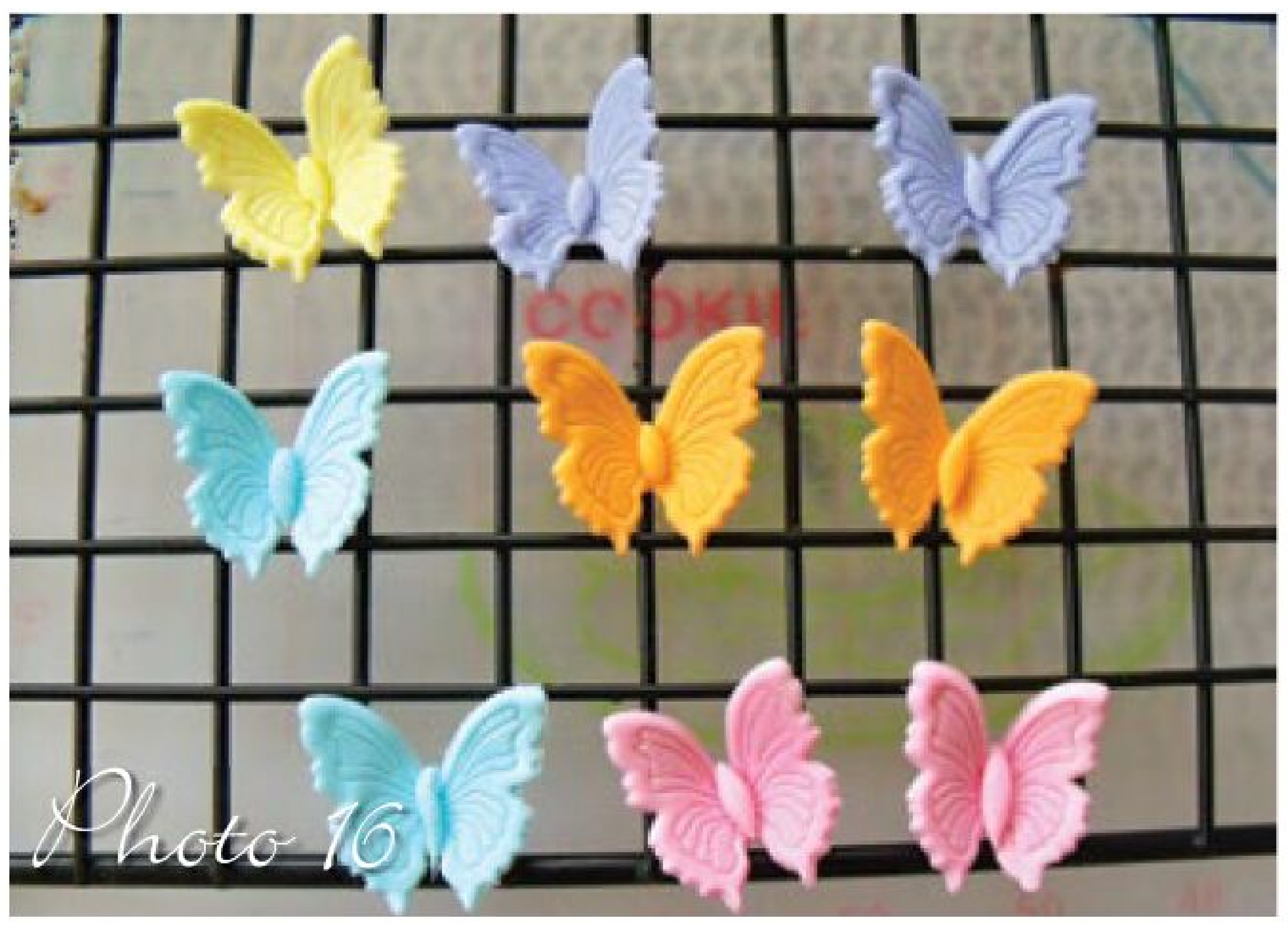
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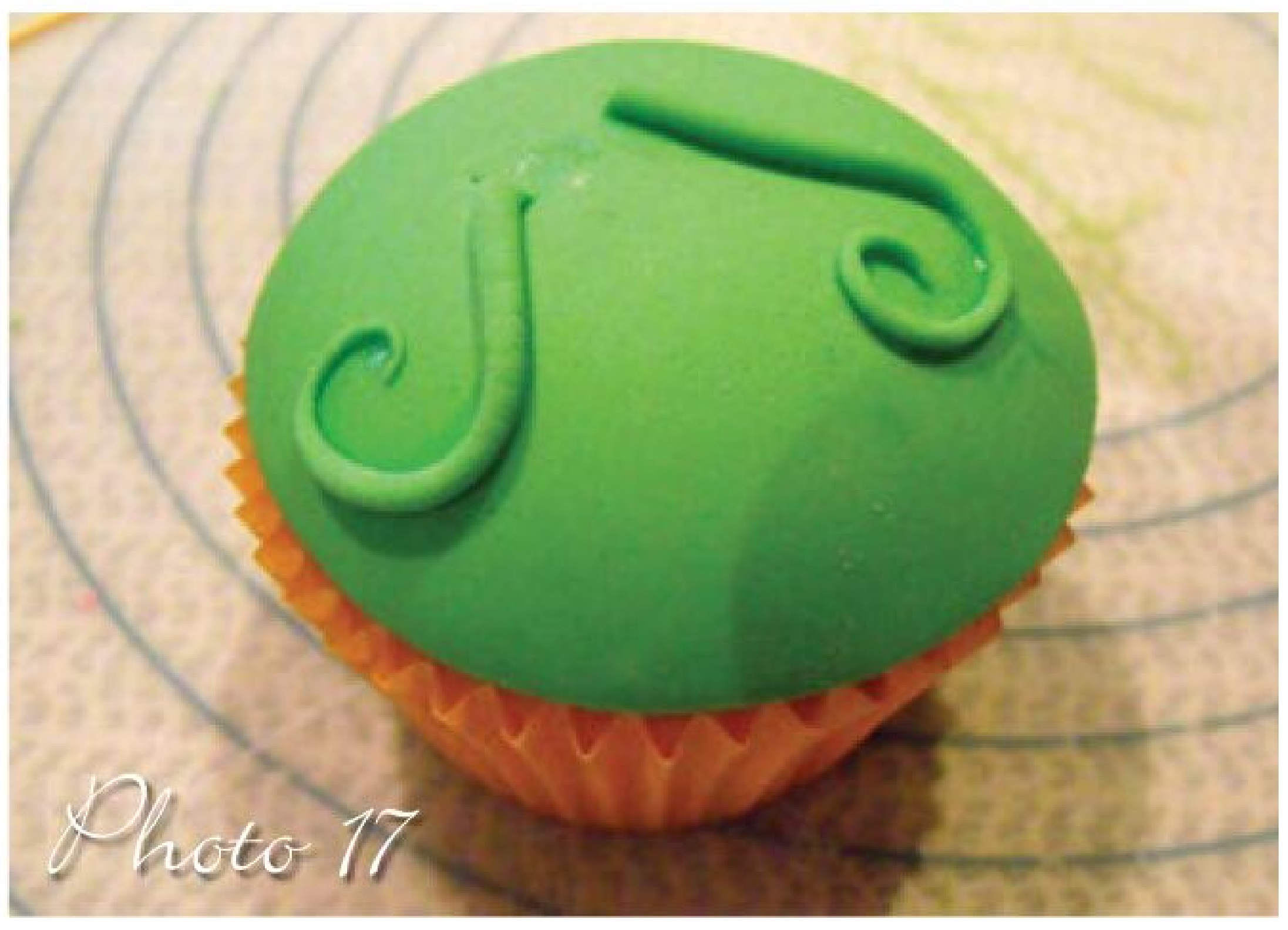
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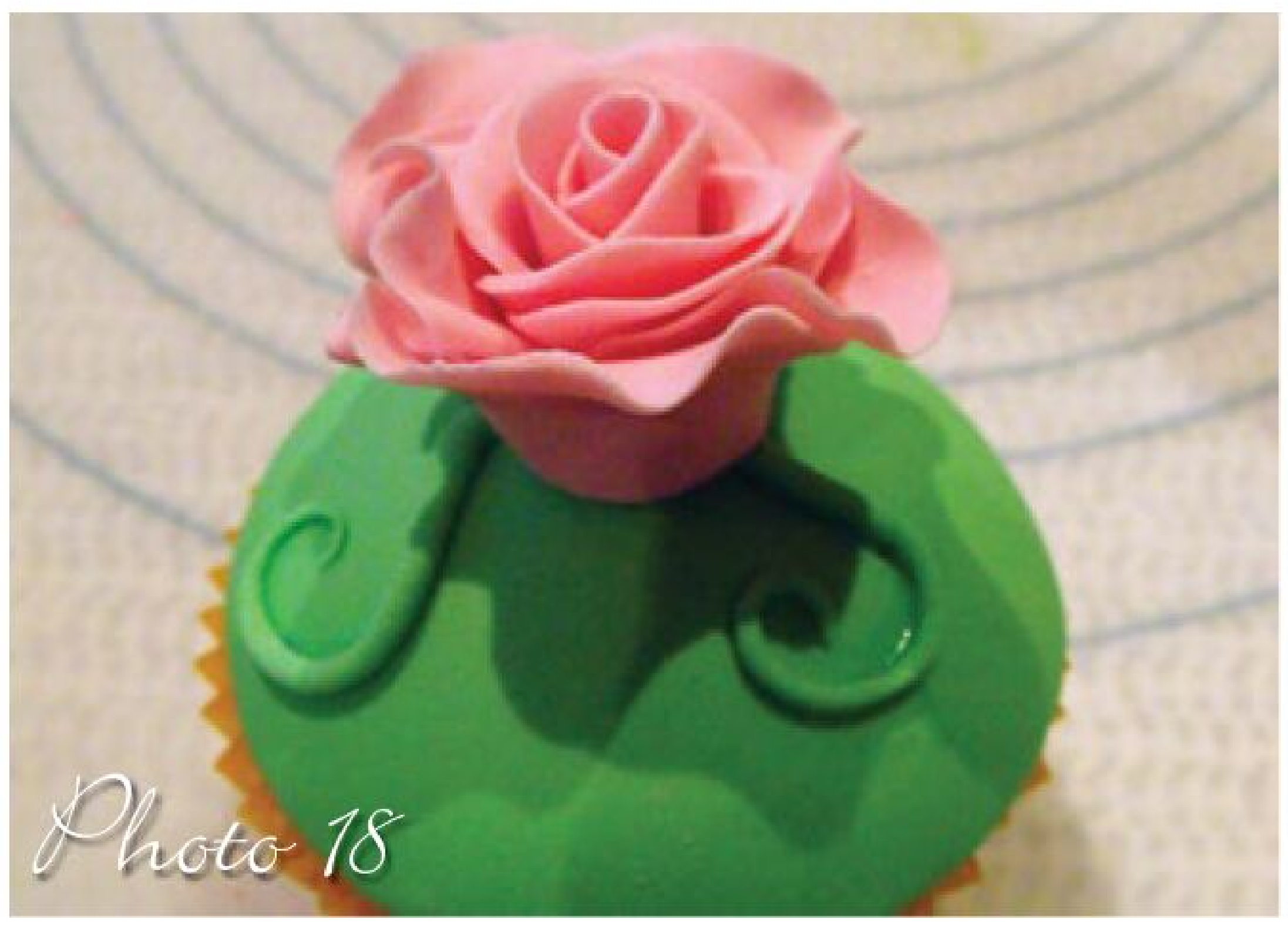
Photo 18

to add antennae, poke in some very fine cotton stamens. You will just need to make sure that they don’t get eaten! (Photo 16)

PUTTING IT ALL TOGETHER

STEP 1

Roll two thin, tapering sausages in the green fondant.

STEP 2

Stick these onto the cupcakes in a curly pattern to look a little like ivy tendrils. (Photo 17)

STEP 3

Brush a small amount of sugar glue onto the bottom of the rose and attach this to the centre of the cupcake. (Photo 18)

STEP 4

Use sugar glue to stick a variety of flowers around the base of the rose. These small flowers work to cover the base of the rose as well as to complete the overall look of the cupcake.

STEP 5

Once you are happy with the way your cupcakes look, attach a butterfly with sugar glue or a tiny dot of royal icing.

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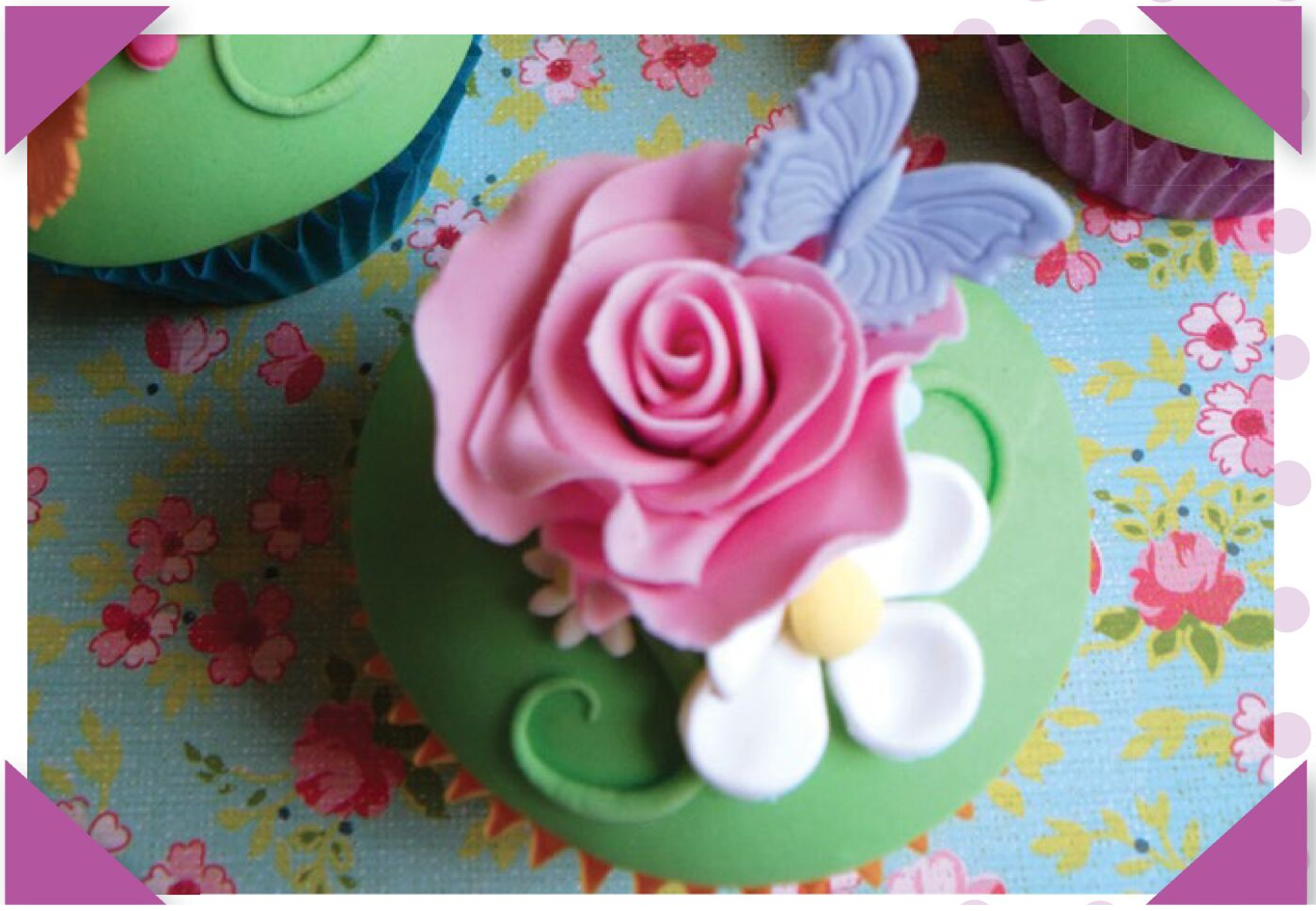


Honeycomb Cupcakes

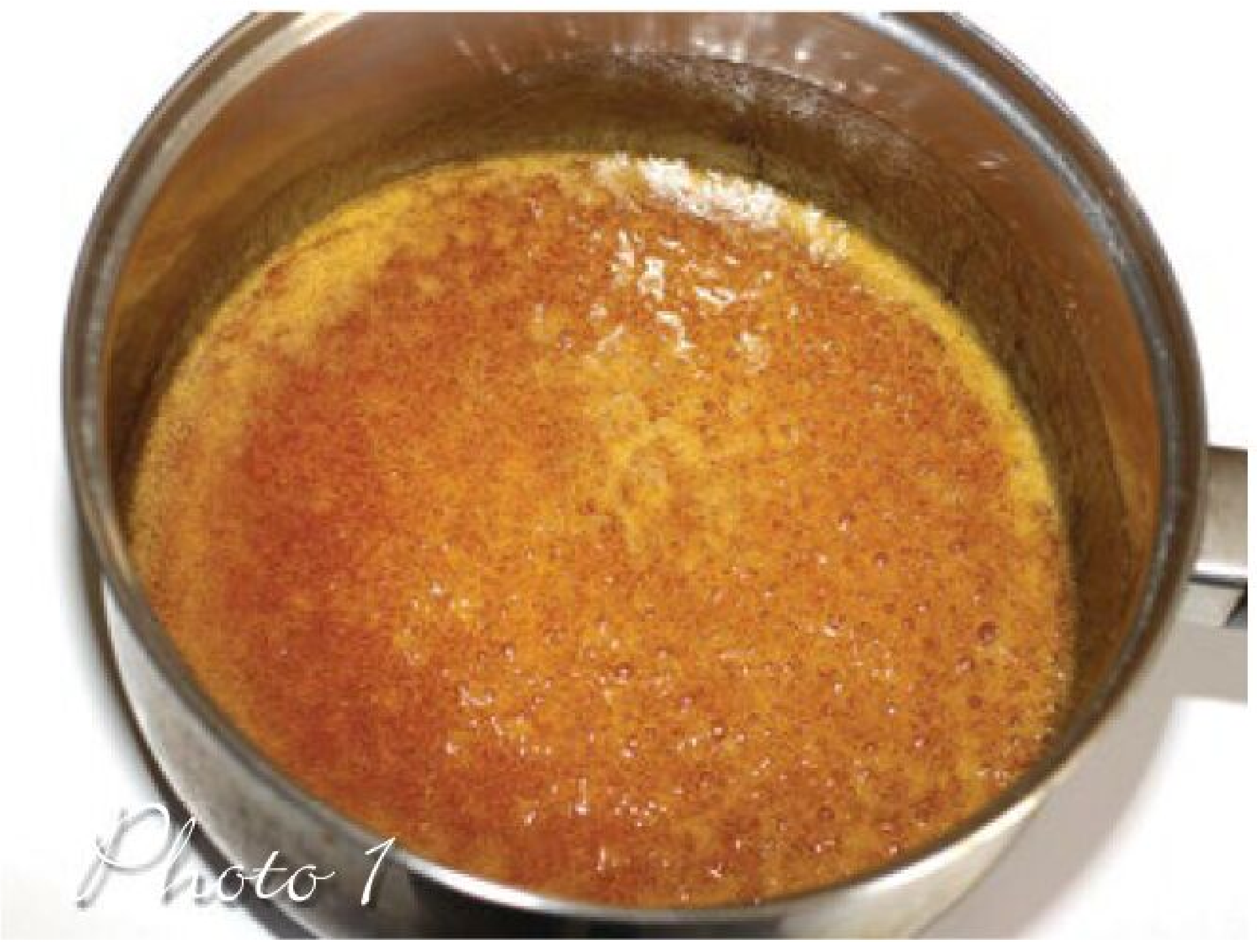
HONEYCOMB INGREDIENTS
- 200g caster sugar
- 4 tbspn golden syrup
- 1 tbspn bicarb soda

EQUIPMENT
- Saucepan (large)
- Silicone mat (if you don't have one you will need a tin sprayed with cooking spray)

CUPCAKE INGREDIENTS
- 125g softened butter
- 125g light muscovado sugar (This is now available in supermarkets)
- 2 eggs
- 2 tbspn golden syrup
- 1 tspn vanilla extract
- 140g SR flour
- 2 tbspn milk

BUTTERCREAM INGREDIENTS
- 100g butter
- 1 tbspn golden syrup
- 450g icing sugar
- 1 tbspn milk
- 1 tspn vanilla extract

Whether you know it as hokey pokey, cinder toffee, sponge toffee or even sea foam candy the magical combination of honey, sugar and soda is delicious! Add this flavour to your cupcakes and you have a winning combination.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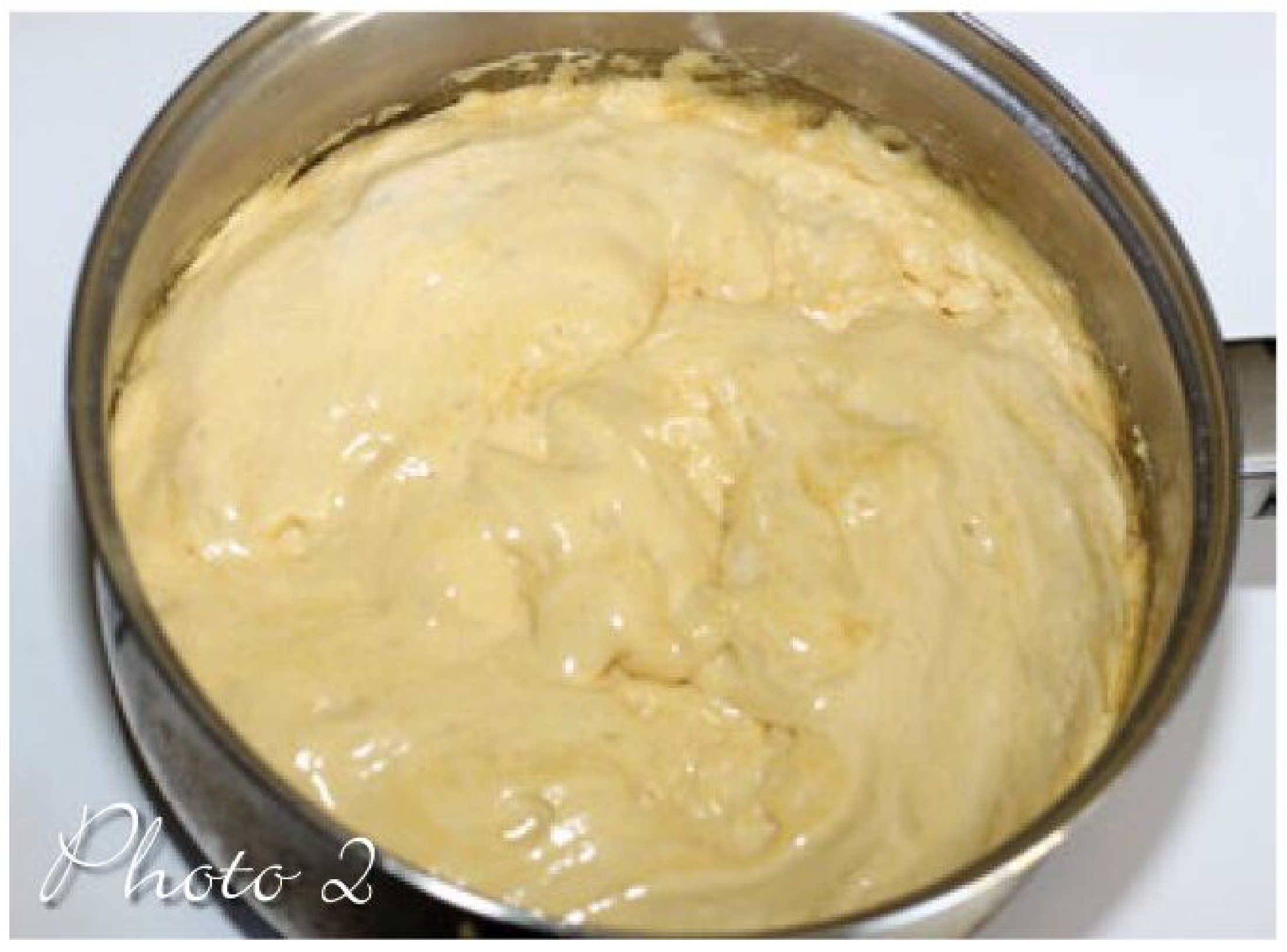
Photo 2

STEP 1

Put sugar and golden syrup in a large saucepan and stir. Place over a medium heat and melt. Bring slowly to the boil. Watch carefully until it is a deep orange colour, you don't want it to turn dark brown. (Photo 1)

STEP 2

Take off the heat and add the bicarb soda, it will bubble up. (Photo 2)

STEP 3

Stir and tip onto a silicone mat and leave to set. (Photo 3)

STEP 4

Once set, break into pieces for topping your cupcakes. (Photo 4)

Photo 3

Photo 4

Honeycomb Cupcakes

STEP 5
Dip some pieces in melted chocolate. (Photo 5). The chocolate dipped end helps the honeycomb from going soft when placed in your cupcake icing.

TO MAKE CUPCAKES

STEP 1
Place sugar and butter in bowl of electric mixer. Cream until fluffy.

STEP 2
Add eggs one at a time, then vanilla and golden syrup. Sift in the flour, fold in gently, then stir in the milk.

STEP 3
Divide between 12 patty pans. Bake for approximately 25-30 minutes at 180 degrees Celsius. (Photo 6)

TO MAKE THE BUTTERCREAM

Beat butter and golden syrup. Add some icing sugar then the milk. Add the rest of the icing sugar and vanilla.

To Decorate your cupcakes

Pipe the buttercream onto your cooled cupcakes and top with a honeycomb shard. *Note: You could use a crunchie bar in place of the honeycomb shard.*

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Photo 5

Photo 6

The New Silho Cake Mat is here!

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Under *The Sea* Figurines

TO MAKE THE TURTLE INGREDIENTS

- Fondant in green, brown, white and black
- CMC powder

EQUIPMENT

- Knife or sharp tool/circle cutter

TO MAKE THE CLOWN FISH INGREDIENTS

- Fondant in orange, white and black
- CMC powder

EQUIPMENT

- Black edible marker
- Scissors/knife

Follow these basic steps to make a great turtle who's perfect for the top of a cake or cupcake. Combine it with a clownfish and you have the perfect ingredients for a Sea Themed party.

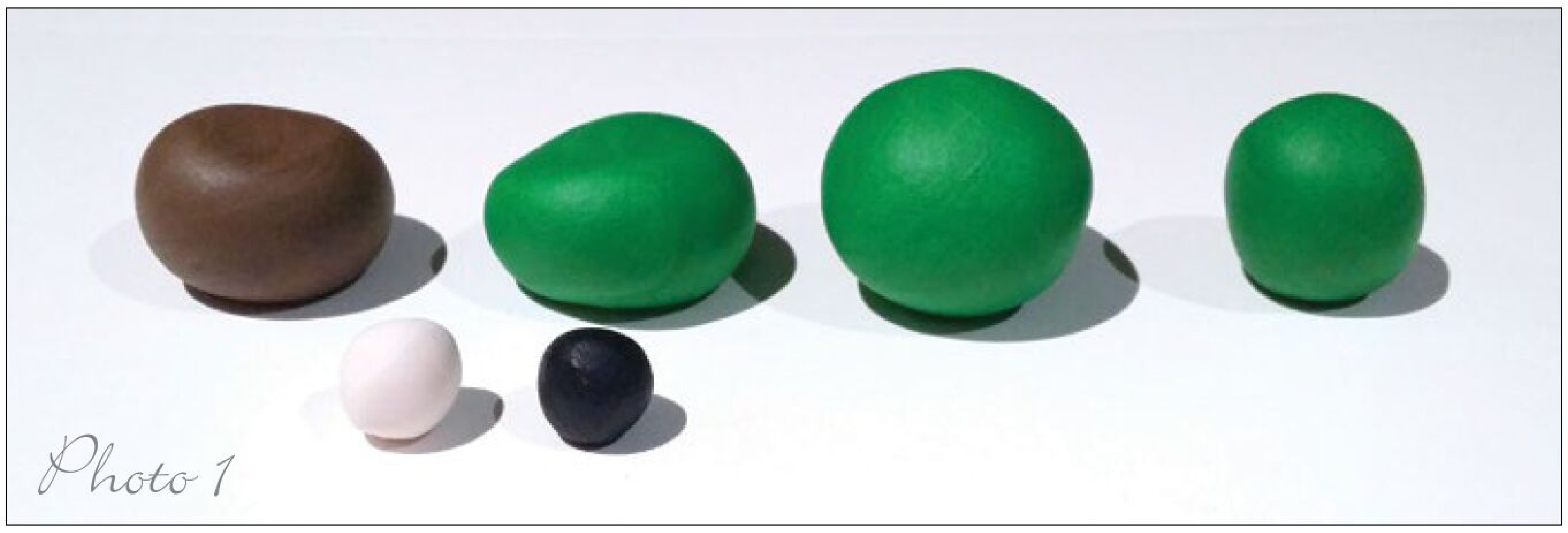


Photo 1

TO MAKE THE TURTLE

STEP 1

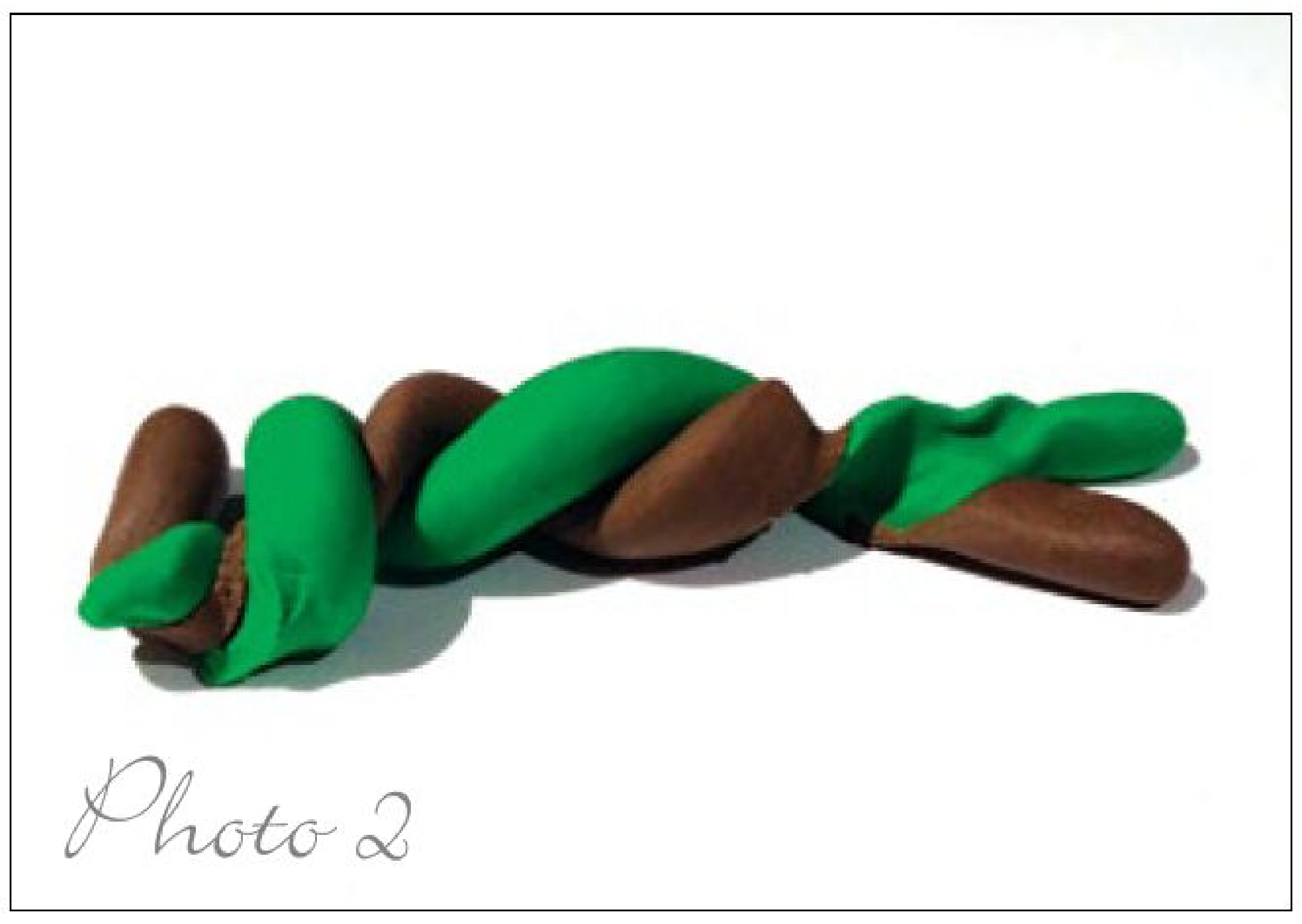
Knead your green fondant until it softens and add a tiny pinch of cmc (tylose) hardner.
Separate your fondant into one medium ball (about size of a gumball) a larger ball and the remainder (flippers). (Photo 1)

STEP 2

Roll your brown fondant until it is soft, then twist the larger of the green balls and the brown fondant together to make it combine, but don't entirely blend. You want to be able to see several colours. (Photo 2)

STEP 3

Once you're happy with the colour combination, make a ball. Lay it on the table and lightly press onto it with the palm of your hand until it flattens out to make a 'shell' shape. (Photo 3)



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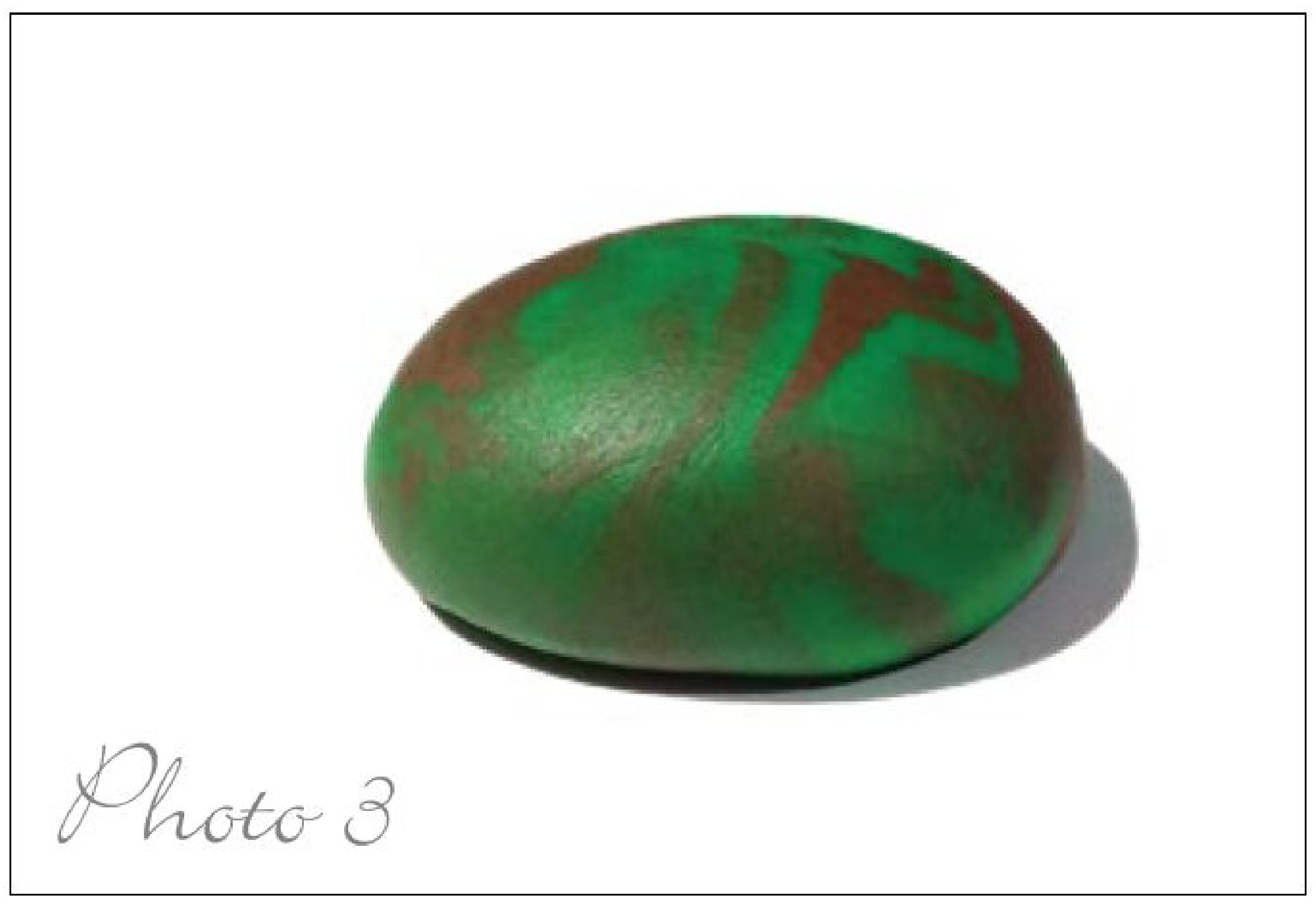

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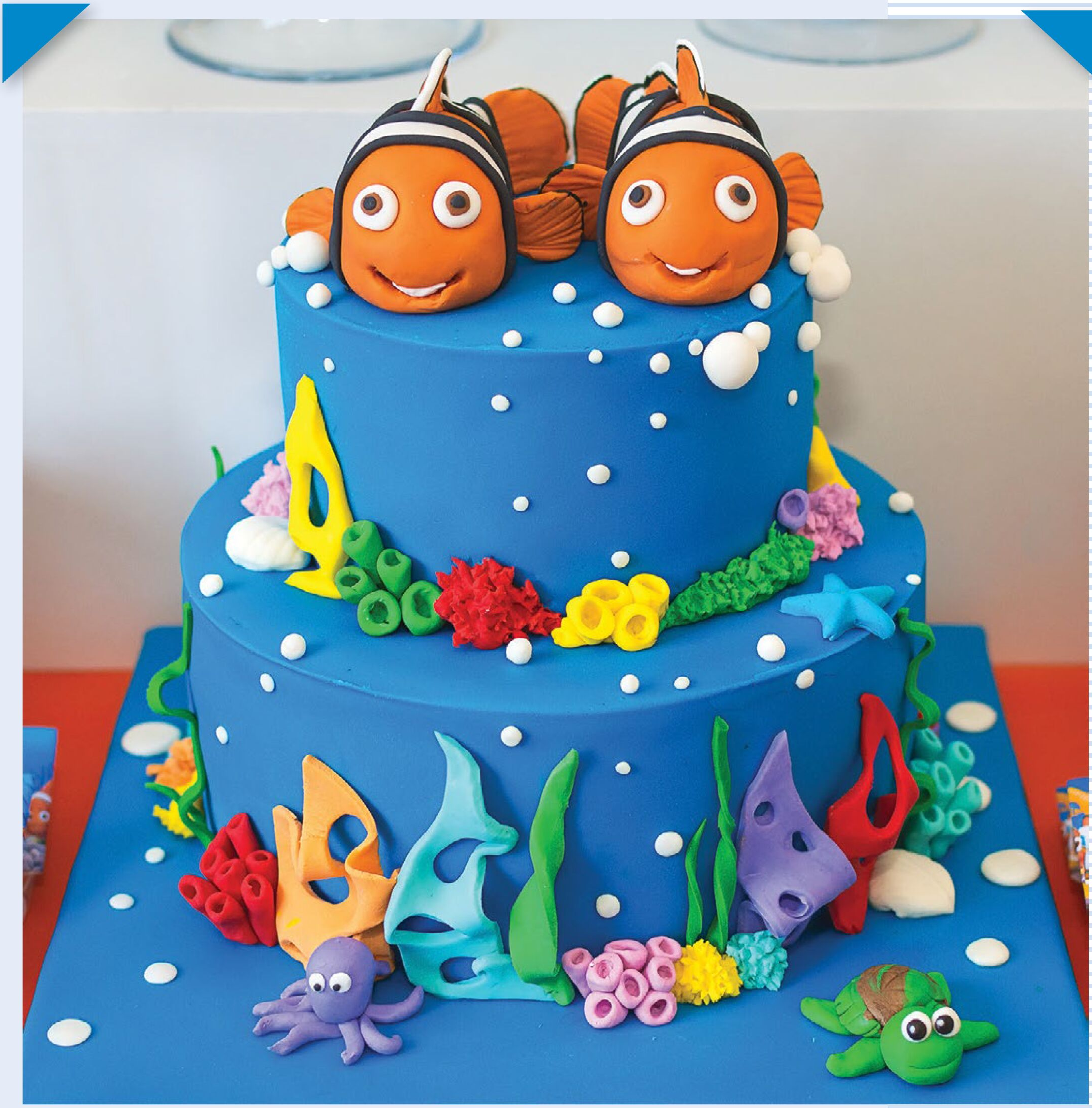
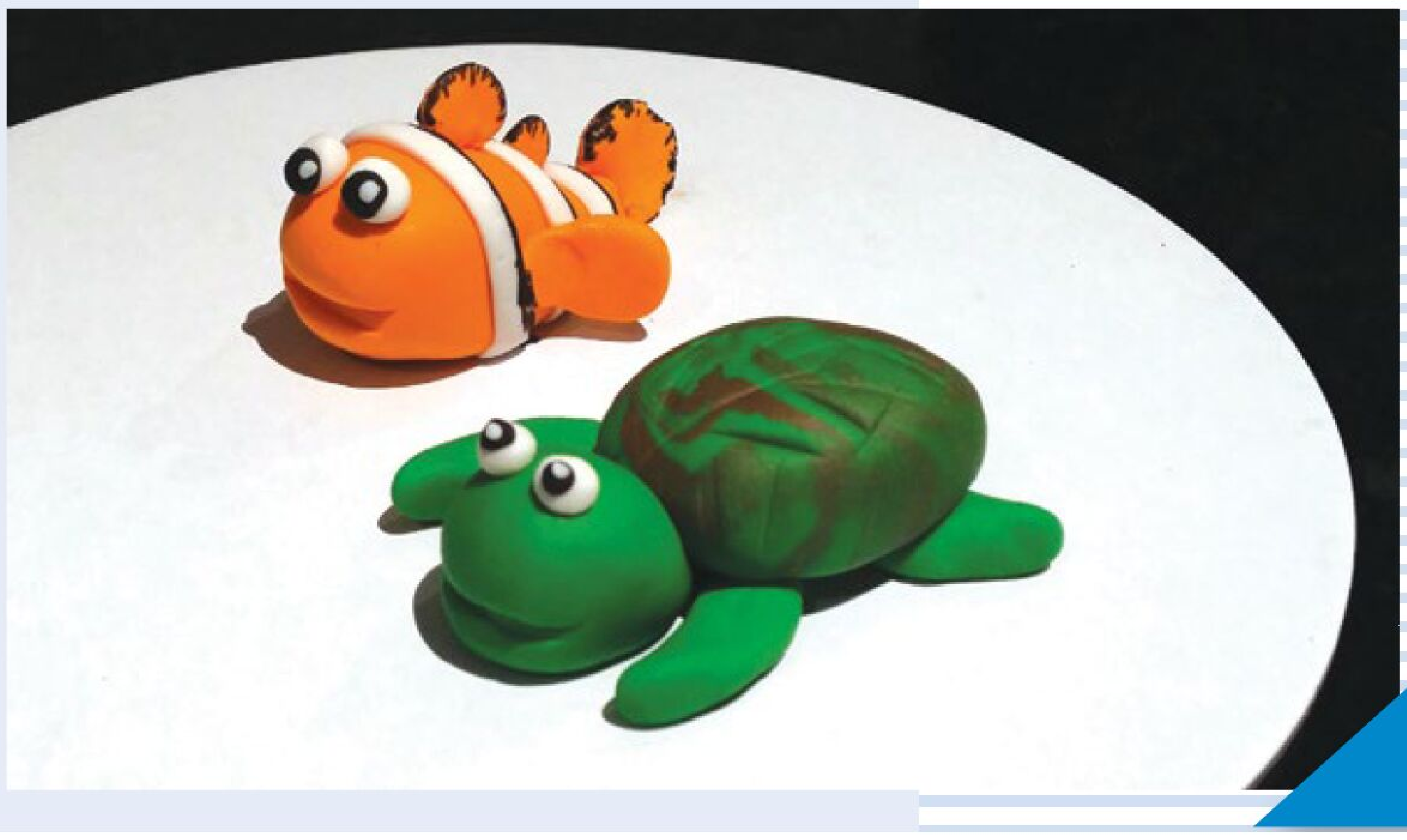
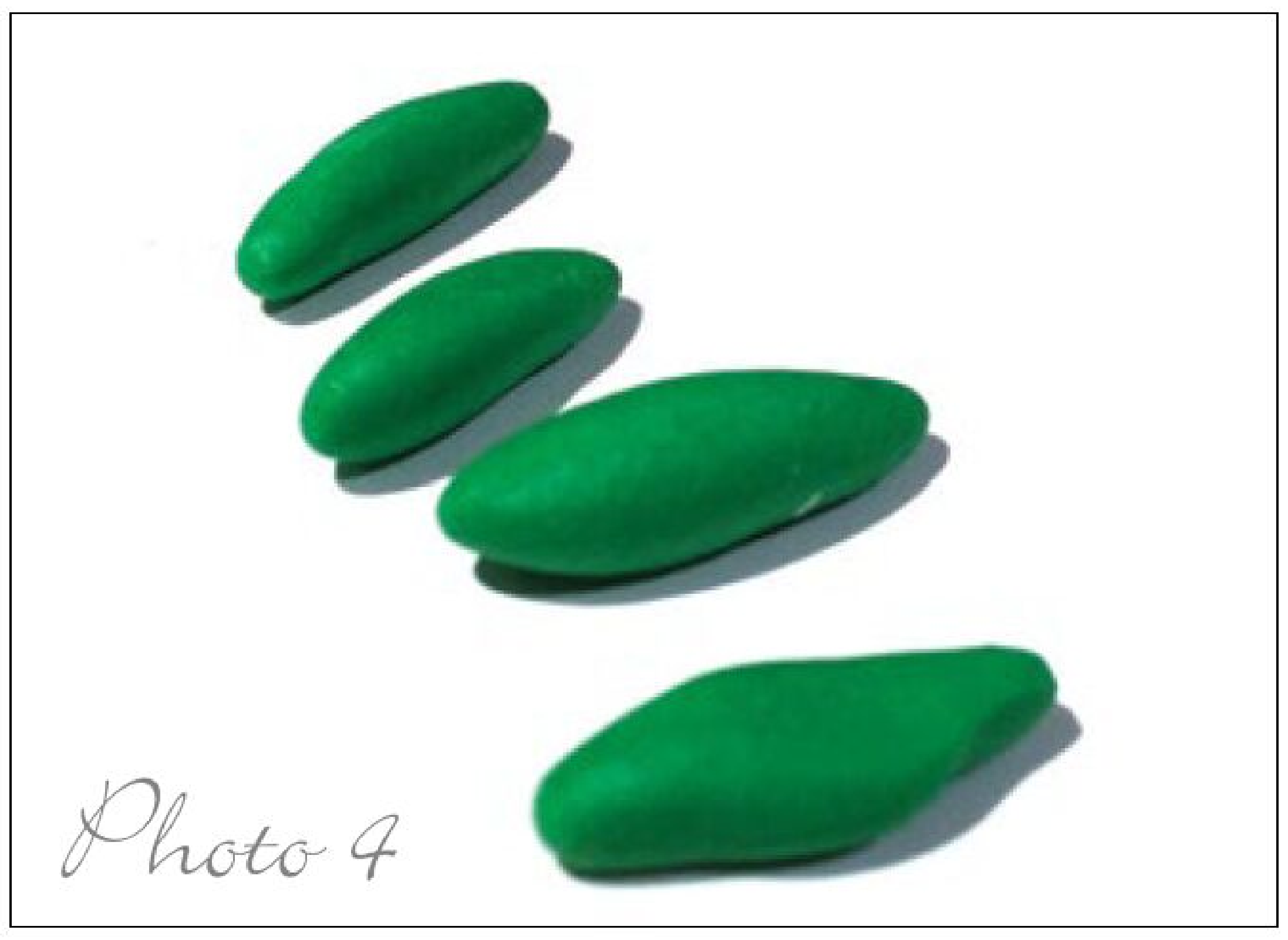




Under *The Sea* Figurines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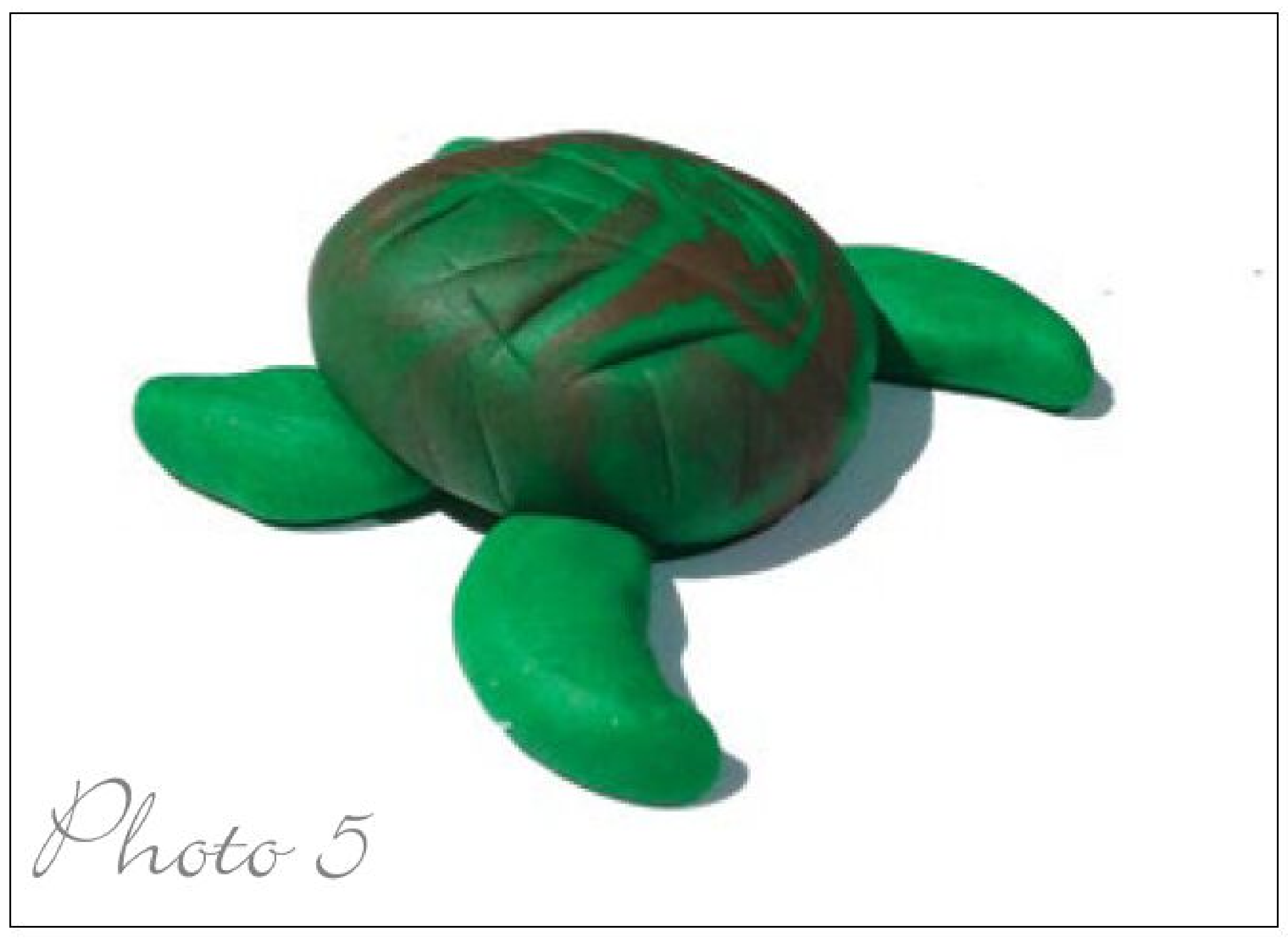


Photo 5

You may need to play with it a little. You want it between an oval and round shape.

STEP 4

Using your knife or modelling tool, lightly press onto the top of the shape to give it some indentations and character. You are trying to achieve the look of a shell with character so it doesn't have to be perfect.

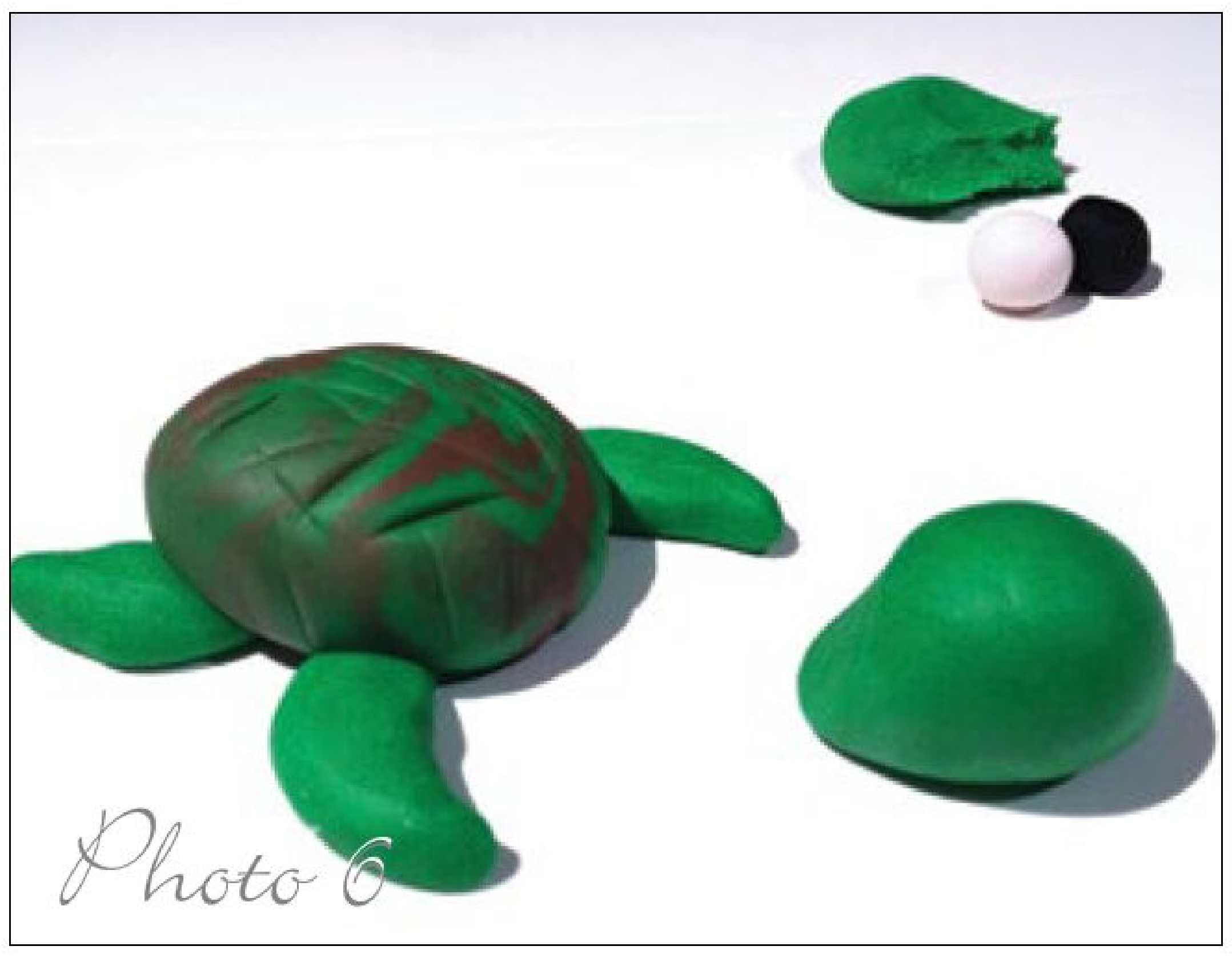
I'M EZY
Easy

STEP 5

Put your shell aside and break the fondant you put aside into 4 pieces roughly the same size. Roll each piece into a rough small sausage shape. Use your finger to press down on one end and flatten it out to make it look more 'flipper' shaped. (Photo 4) Make the two front ones a little longer than the back ones, and position under the edge of your 'shell', securing in place with a dab of water. (Photo 5)

STEP 6

Roll your medium ball (head) and place it up against the front of the shell. You may need to gently shape it to sit flush with the shell. Secure by dabbing with water. (Photo 6)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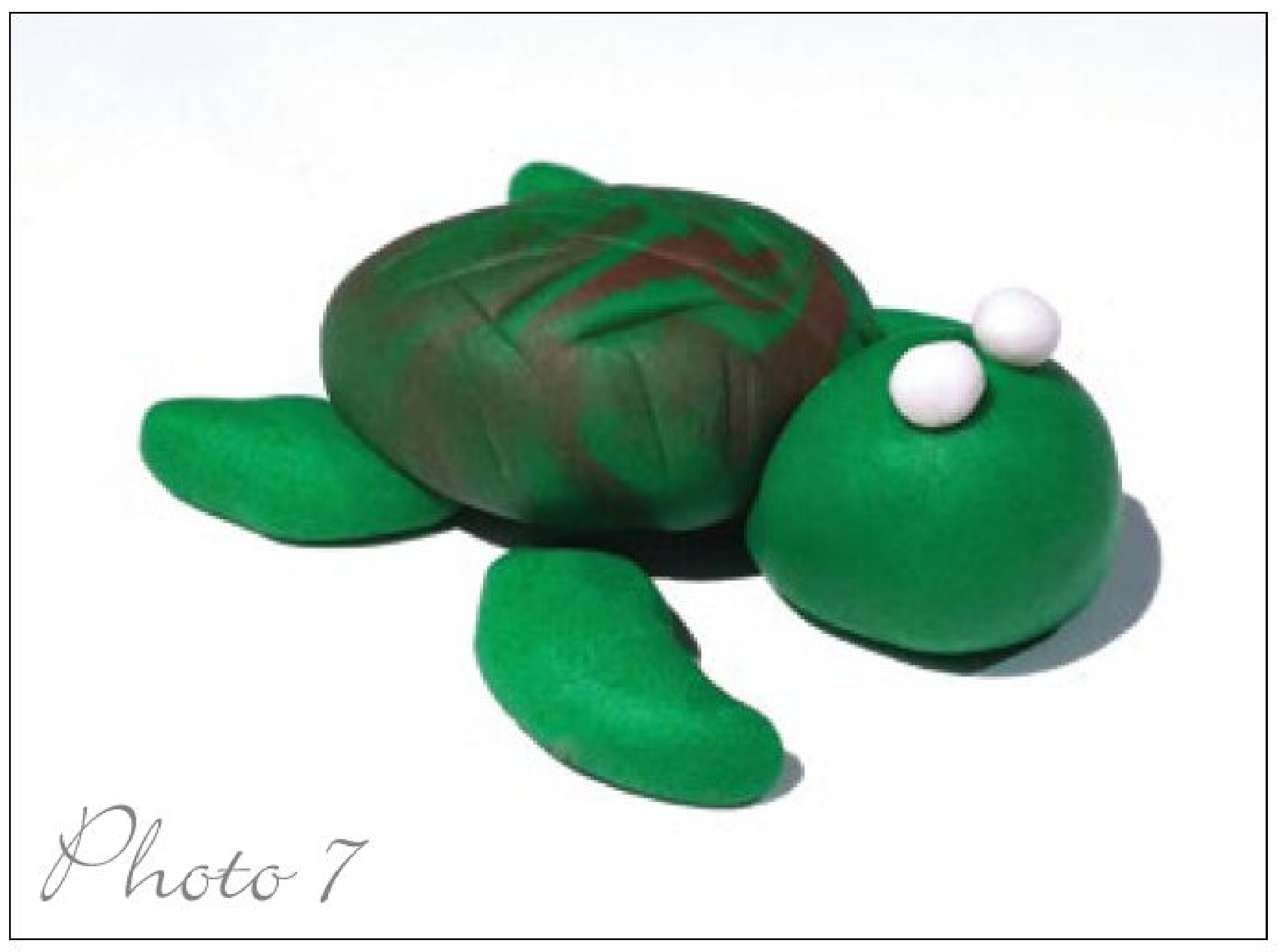
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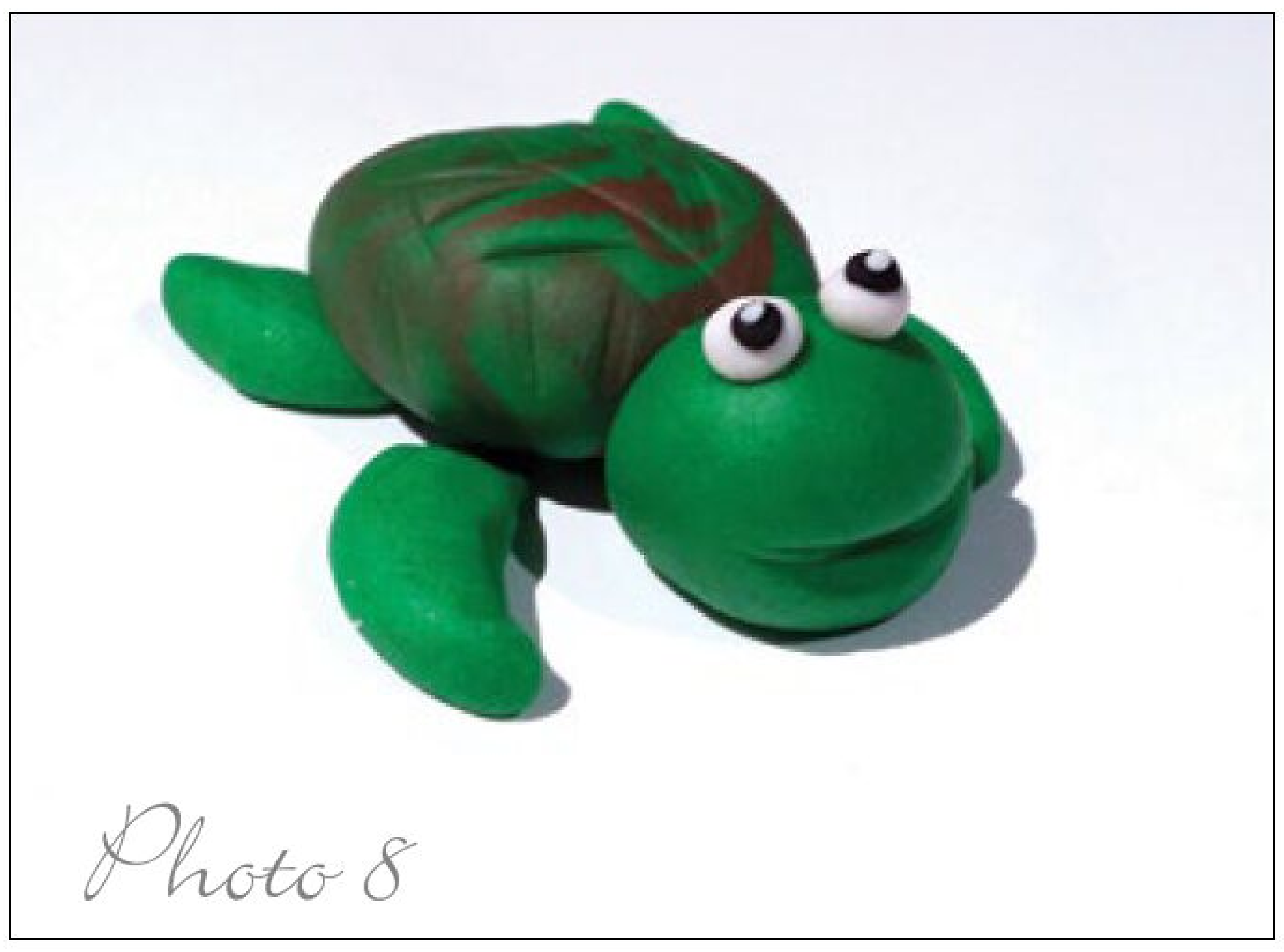


Photo 8

STEP 7

Take very small pinch of your white fondant and roll two small eyes. Wet the back and place on top of his head. (Photo 7)
Repeat with the black fondant but with much smaller pieces to go inside the eye to form the pupil.
Repeat with a much smaller white ball again to give the eye a realistic look.

STEP 8

Use a spoon/knife to indent a smile on your turtle's face.
Leave it to dry on baking paper. (Photo 8)

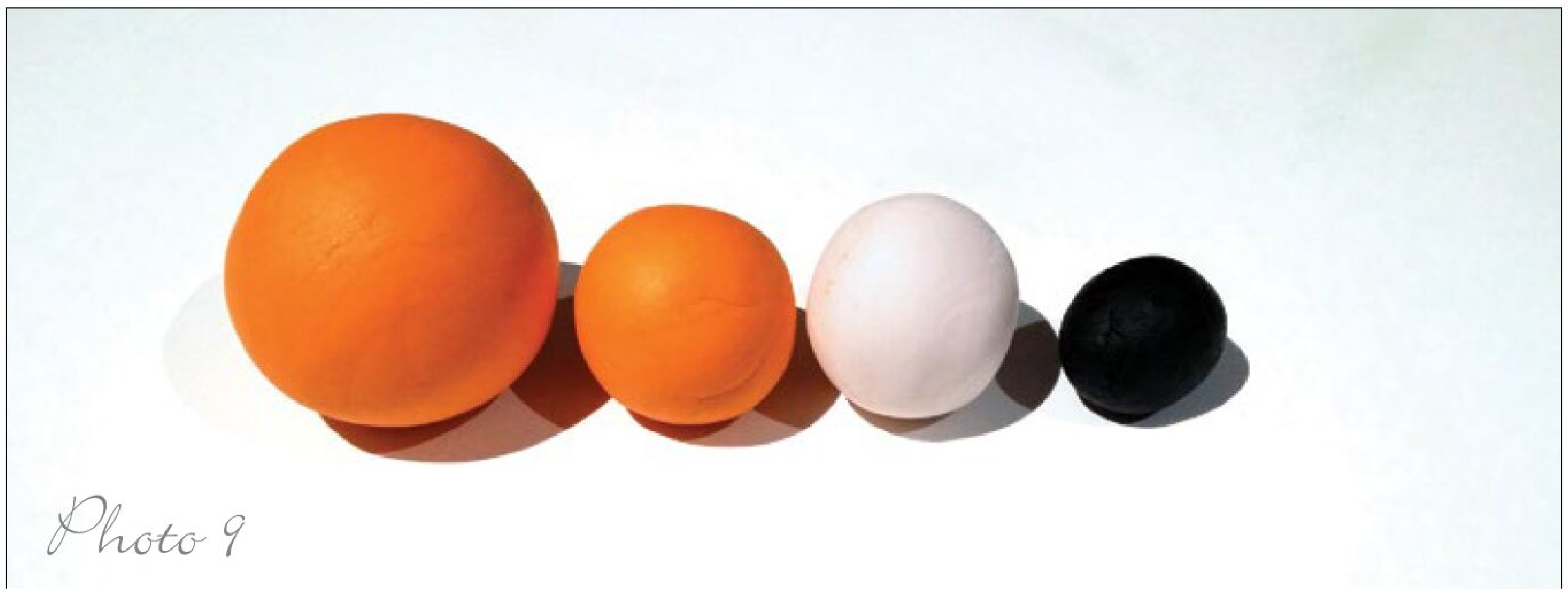
TO MAKE THE CLOWN FISH

STEP 1

Mix CMC/Tylose into the orange fondant and knead until combined.
Separate the orange fondant into a larger ball (to form the body) and put aside the remaining piece for the flippers and fins.(Photo 9)

STEP 2

Roll the larger of the orange balls into a rough tear drop shape and use your thumb to press along the back to lengthen out a 'tail' shape at the narrow end of the body.
Shape it into a tail shape and using scissors or knife cut a little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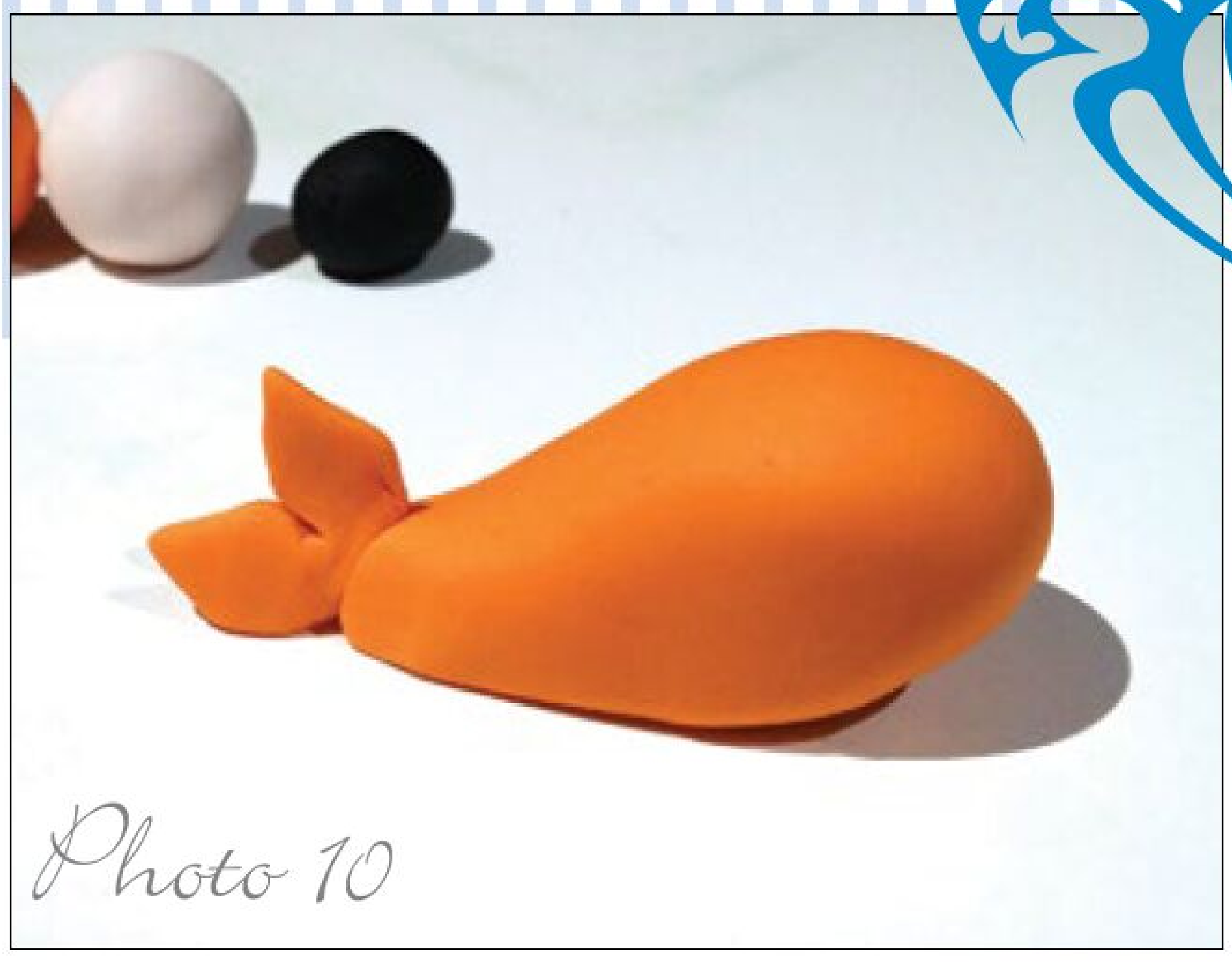
Under *The Sea* Figurines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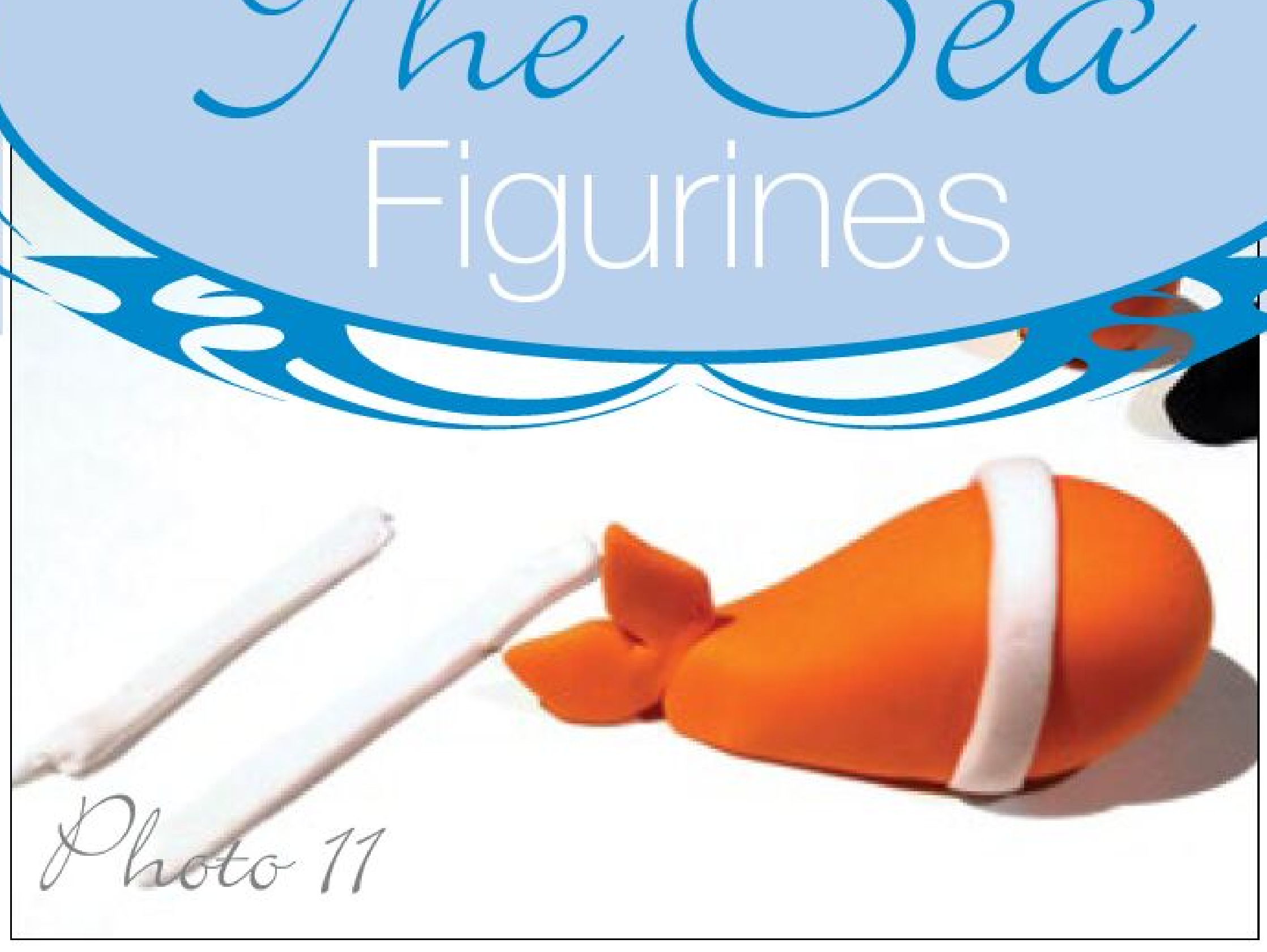
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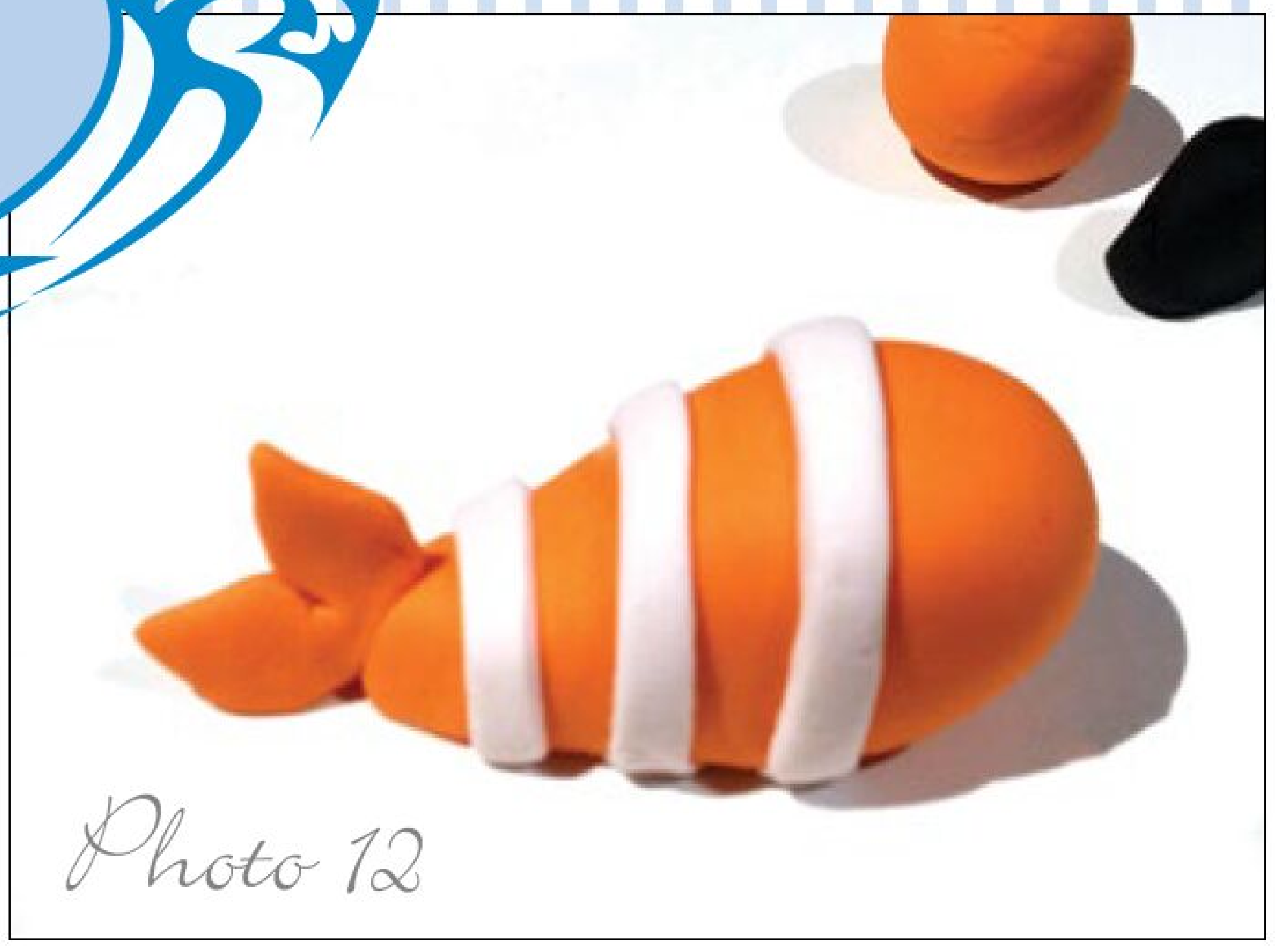


Photo 12

Tara Absolom
NaraJade Novelty Cakes
Narajadenoveltycakes.com

Easy

slit in the tail to separate the 'fins'. (Photo 10)

STEP 3

Roll your white icing out to a workable thickness and cut into narrow ribbons to make the stripes on the fish. (Photo 11). Two or three stripes should be enough depending on the size of your fish. Dab a tiny amount of water on the back of each stripe and place them onto the body as shown (leave enough room at the front for eyes and face). (Photo 12)

STEP 4

Whilst you still have the white, roll two small balls and place on top to form the eyes. (Photo 13)

STEP 5

Roll two smaller balls of the black and place centre onto the white eyes. Repeat again with a tiny dot of white fondant to bring the eyes to life. (Photo 14)

STEP 6

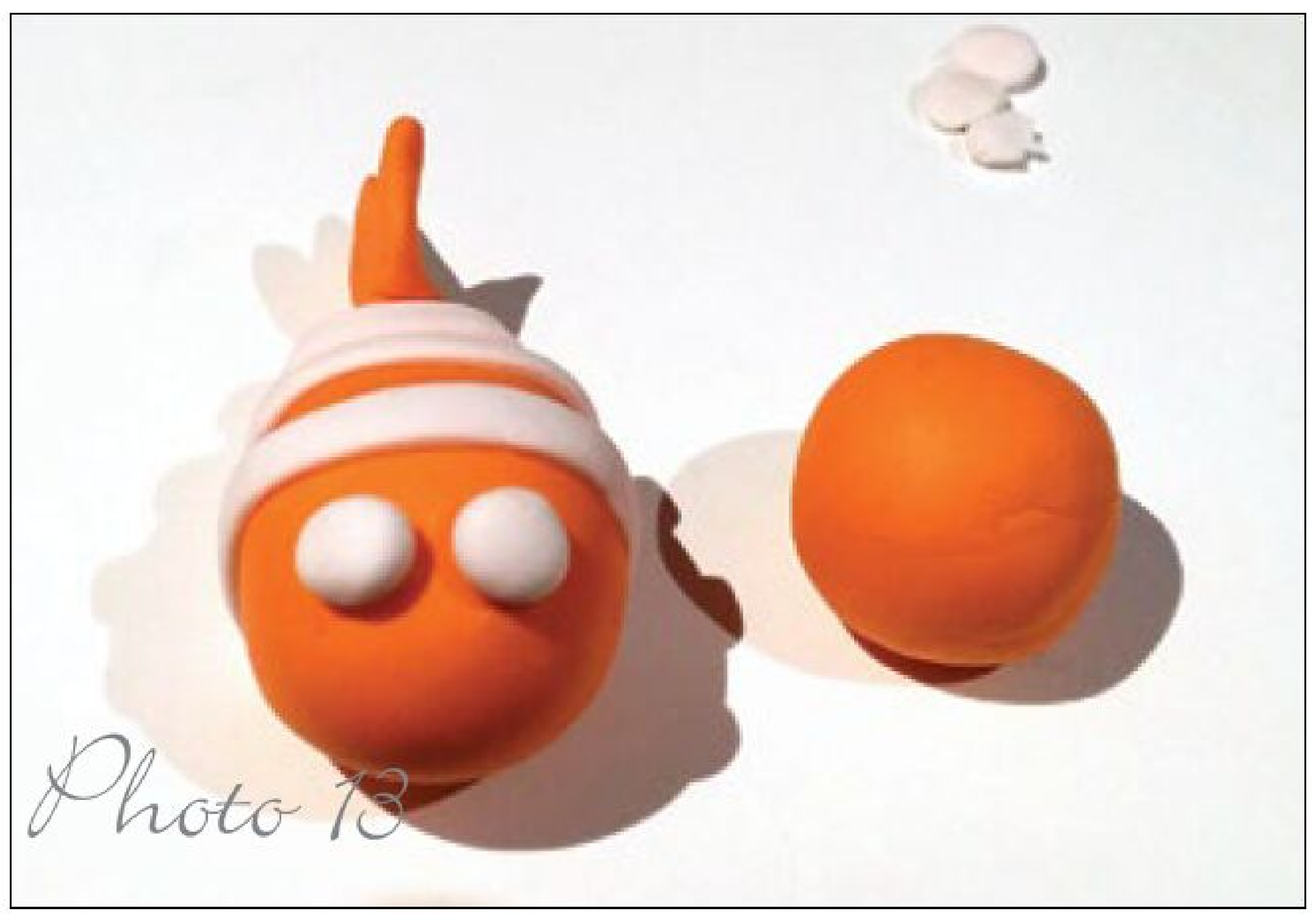
Use the orange fondant earlier set aside to roll two small tear drop shapes and flatten slightly with your fingers to be the flippers/fins.
Place onto the sides of the body (use a dab of water) and shape to look like they are swimming.

STEP 7

Use small flattened balls of orange fondant to place on top between the white stripes (as per picture)down the 'spine' of fish.

STEP 8

Use the edible marker to draw in black lines along the white stripes and across the top fins and tail (as per picture) (Photo 15)
Use the edge of a spoon or knife to cut a mouth/smile into your clownfish to complete him.
Leave to dry for a few hours before use.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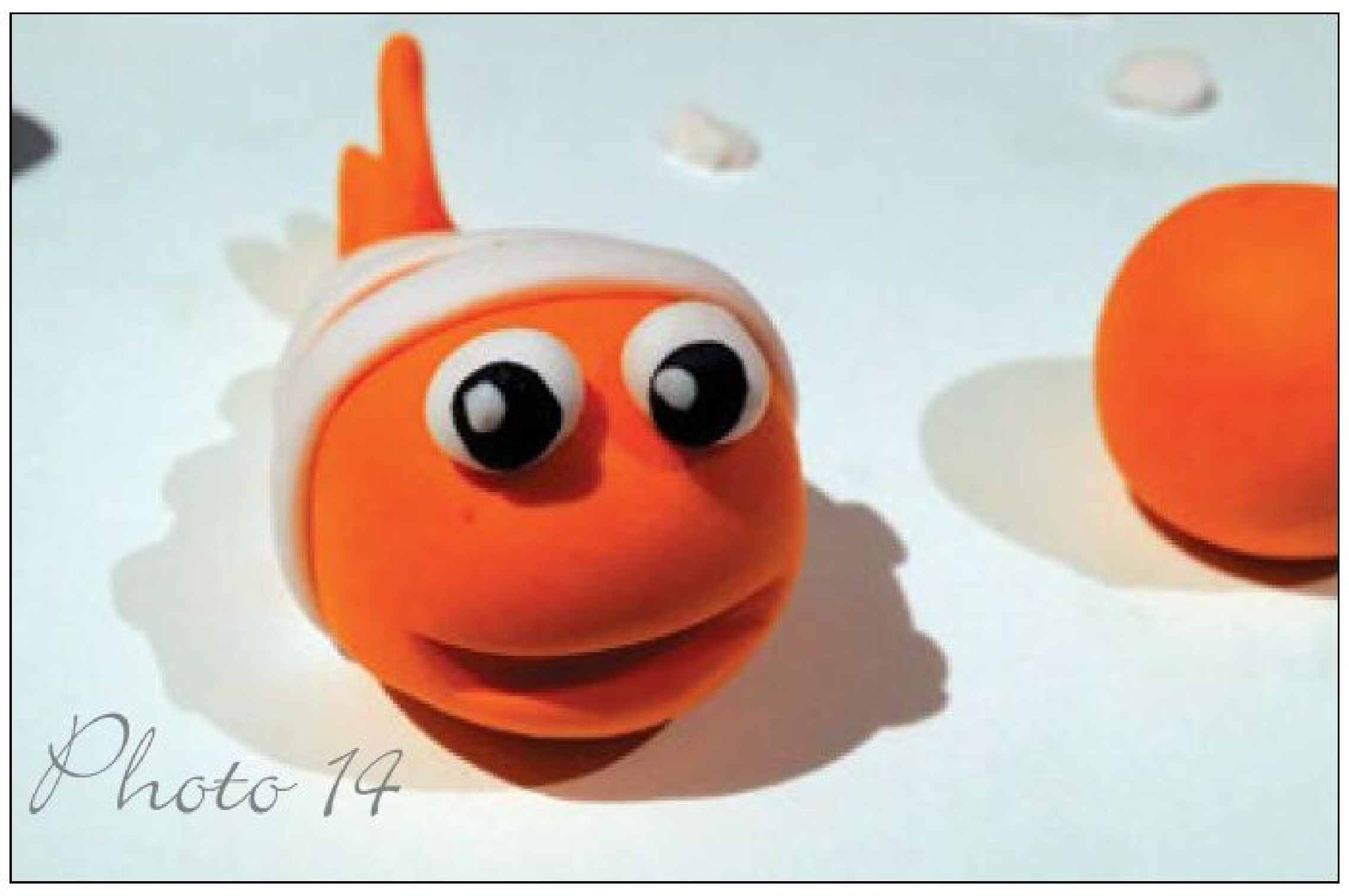
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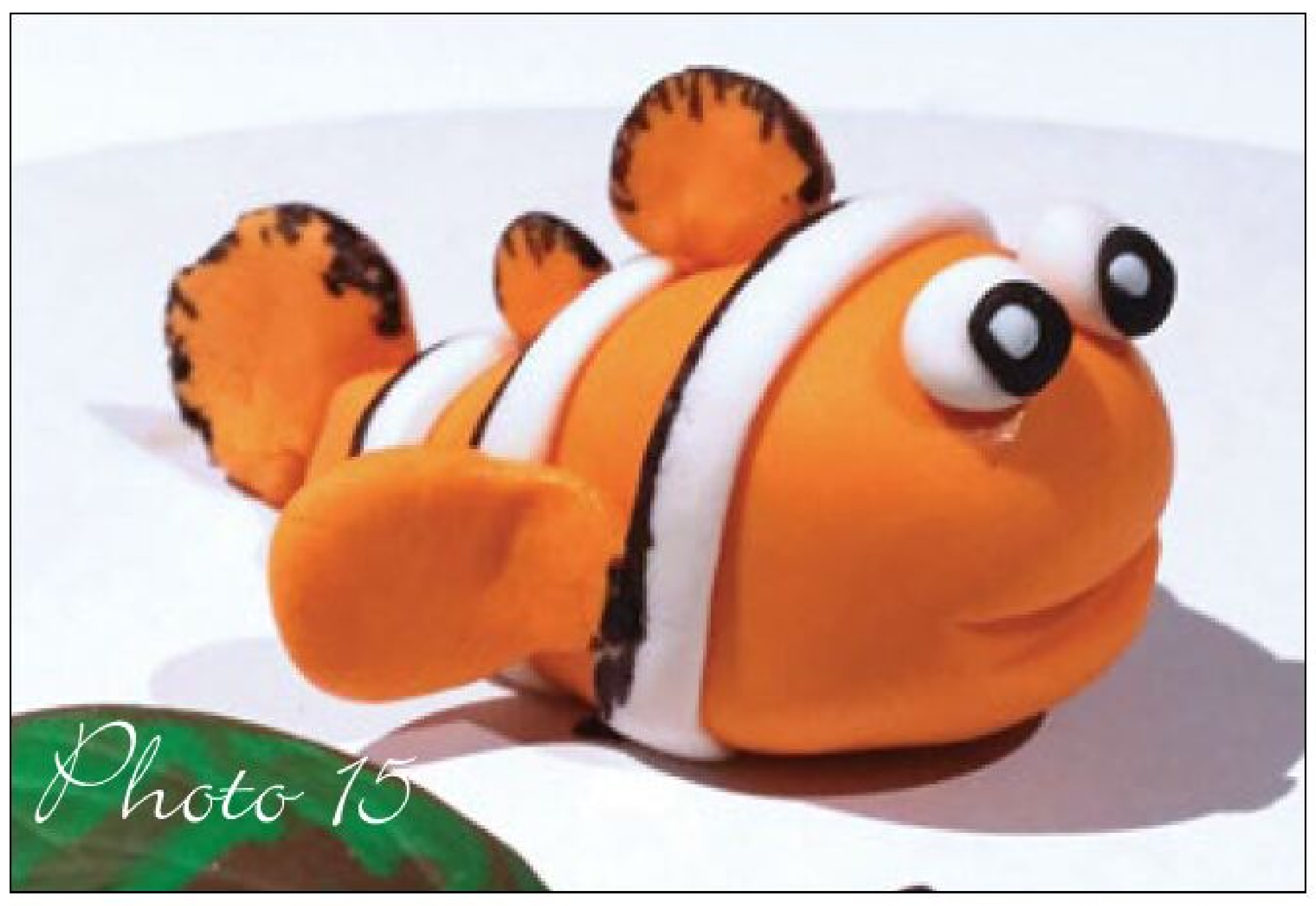
Photo 15

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High Tea
Butter Cakes

EASY VANILLA BUTTER CAKE INGREDIENTS

- 3 cups of self raising flour
- 1 cup plain flour
- 2 cups of caster sugar
- 300gm butter (at room temperature)
- 1 ¼ cups milk
- 6 Eggs
- 3 teaspoons vanilla essence
- 12 Cupcake wrappers
- Cupcake tin (12) x 2

DECORATING INGREDIENTS

- 150gm butter (at room temperature)
- 3 cups icing sugar
- Mixing bowl
- Pink Wilton gel paste (or any colour you prefer)

DECORATING TOOLS

- Round fondant cut-outs set of 3 (using the 6cm)
- Sharp knife
- Cake decorating spatula
- Mini Orchids Cupcake Toppers (available from www.bakeiteasy.com.au)

As the popularity of high teas increases so does the need to create delicious and pretty sweets for such occasions. These cakes are a variation on the typical cupcake and are easy to make.

BUTTER CAKE

STEP 1

Preheat oven to 180°C. Prep your cupcake tin with all 12 of your wrappers, ready to be filled with batter.

STEP 2

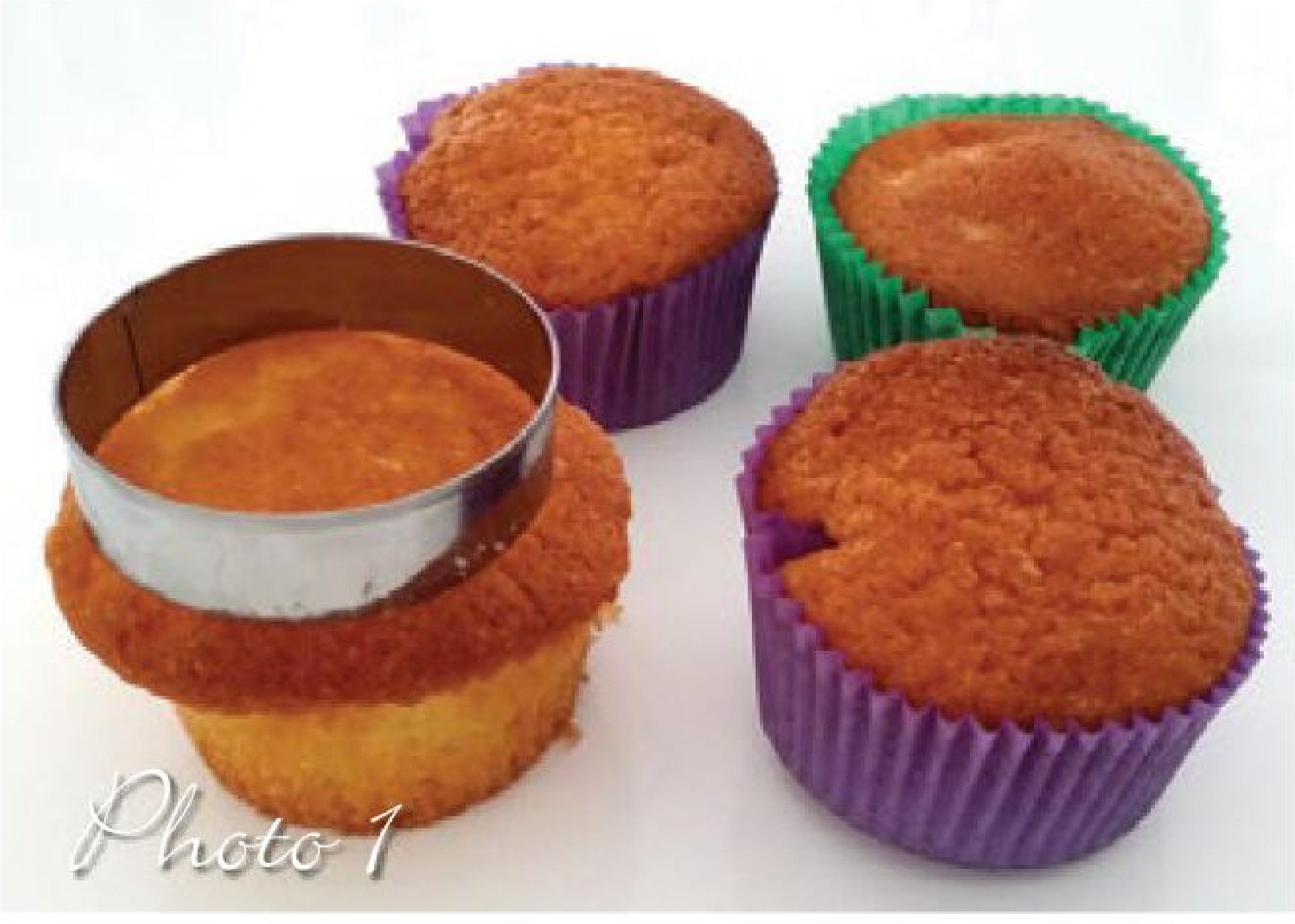
Add your butter and caster sugar into a mixing bowl and with an electric mixer, beat for 2 minutes or until the butter and sugar has combined. Then add the self-raising flour, plain flour, milk, eggs and vanilla essence into the butter mixture and beat on a low speed for 30 seconds. Increase the speed to high and beat for 1-2 minutes or until the mixture is thick and all the butter is incorporated.

STEP 3

Spoon the mixture into the prepared wrappers, try not to over fill each cupcake so it will not overflow when baking. Bake in preheated oven for 12-15 minutes or until cooked through. To test if your cakes are cooked simply insert a skewer into the centre of the cake and if it comes out clean your cakes are cooked.

STEP 4

Once the cupcakes are cooked remove from the oven and set aside onto a wire rack for 2 hours or until completely cool.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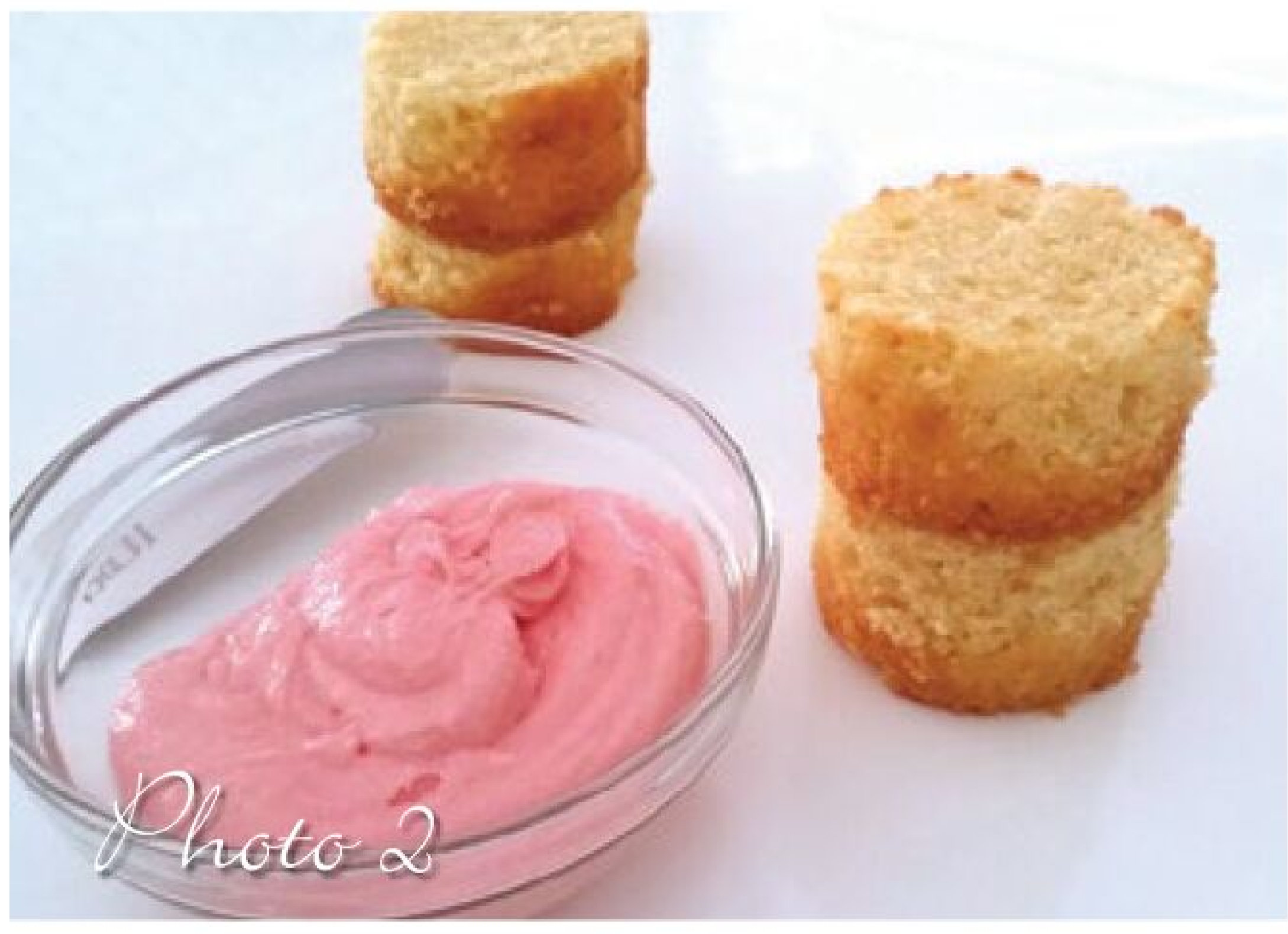
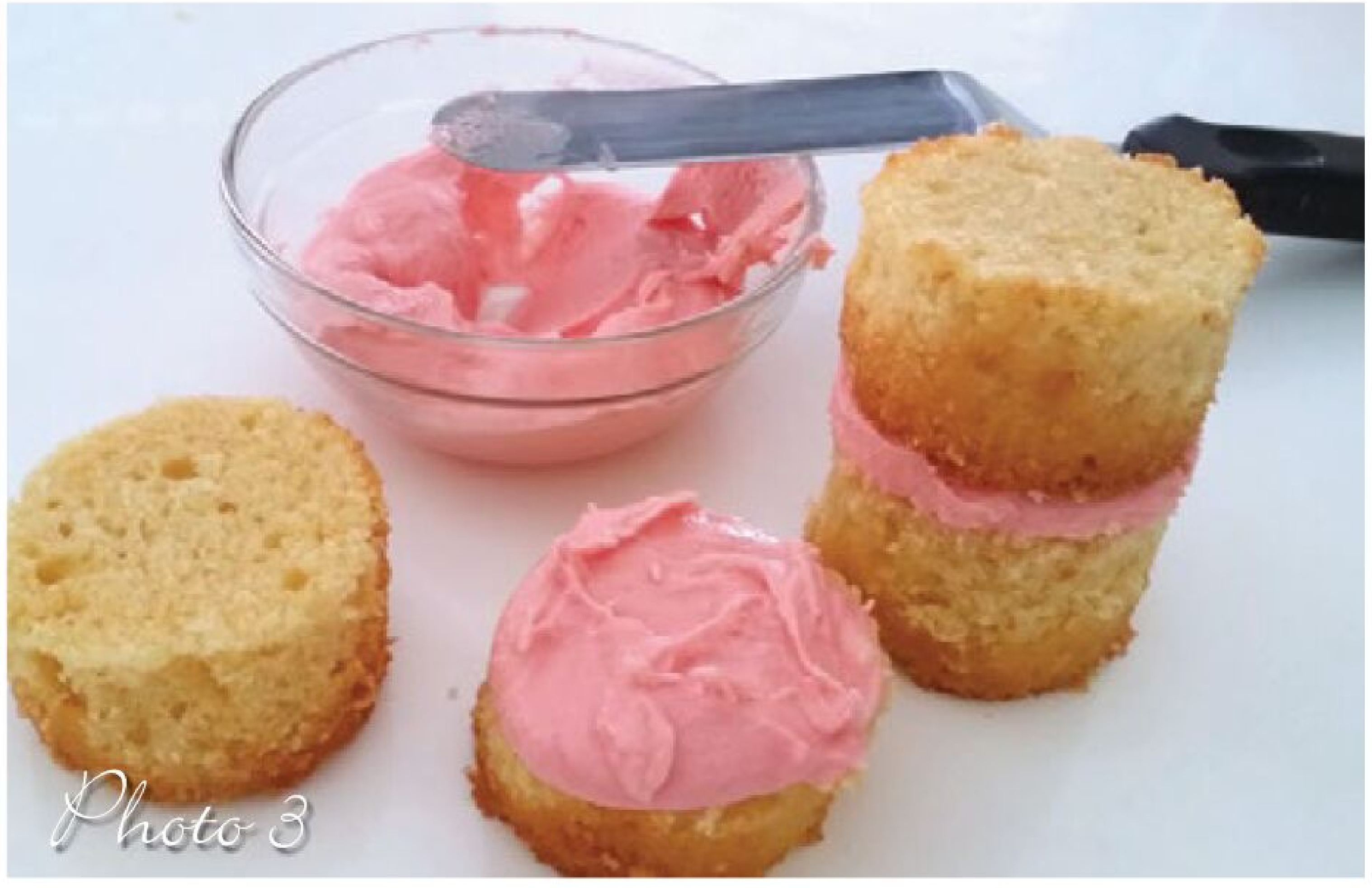


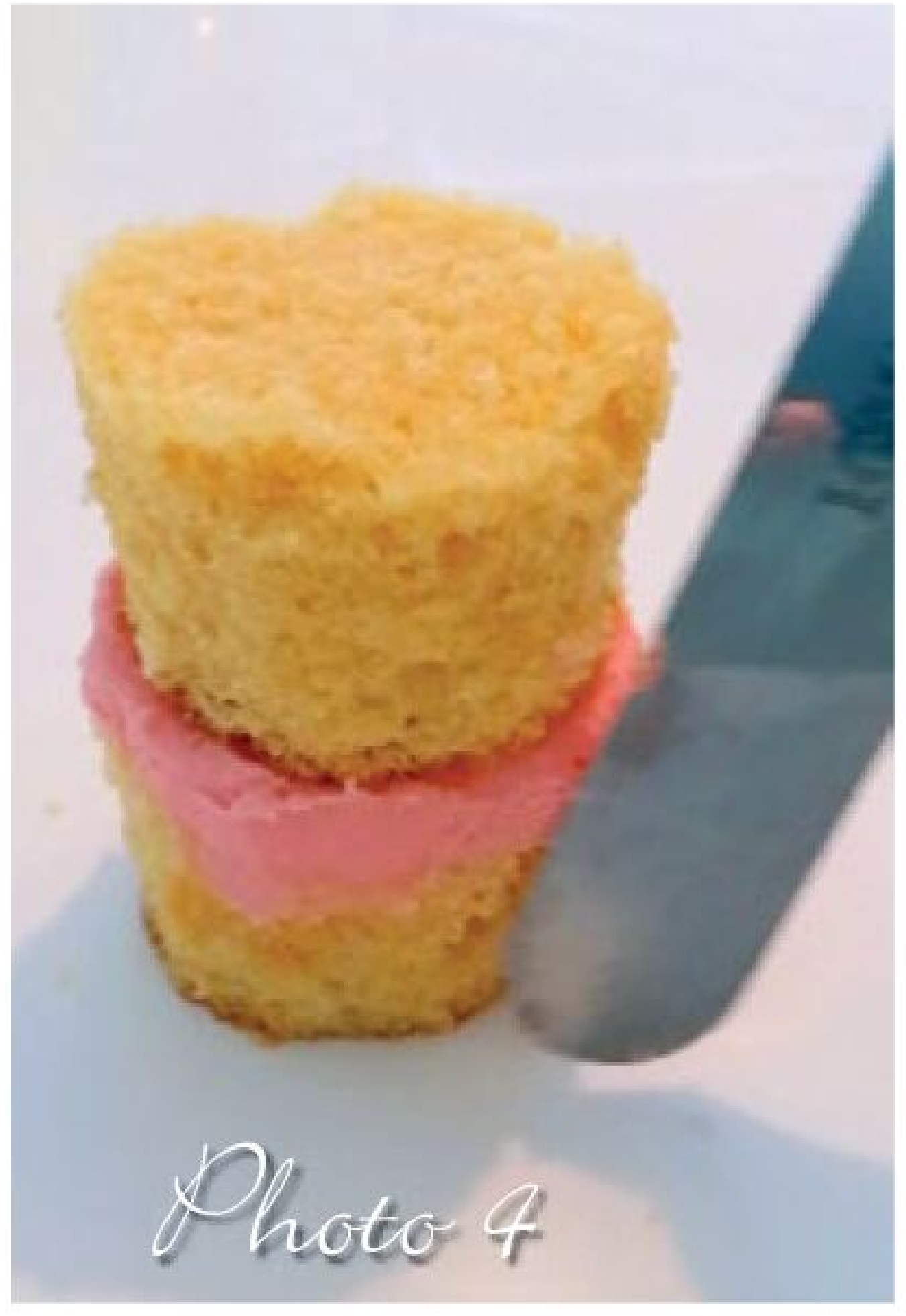
Photo 2

Tip: Have the butter at room temperature, soft enough to beat, but not melted before adding your caster sugar for the best result.

DECORATING
STEP 1
Remove the cupcakes from the wrappers and using the largest (6cm) round fondant cut-out tool, place on top of each cupcake and slowly press down being very careful not to squash your cupcake or have small amount of crumbs come off the sides. (Photo 1)

STEP 2
With the sharp knife trim the edges of each cupcake to remove brown edges and top and bottom of each cupcake if they are not sitting level. Because the sides of the cakes are not covered you will need to have smooth edges on each of your cupcakes, by cutting very small amounts off the sides without removing too much off each cake. (Photo 2)





STEP 3

Using a wooden spoon beat your butter and caster sugar until combined. In small amounts add the pink gel paste to the mixture until you get the colour pink you like (or any other colour you prefer). Once you're happy with the colour you are ready to decorate. (Photo 2)

STEP 4

It's time to decorate your high tea cakes by adding a spoon full of pink buttercream icing on top of one of your trimmed cupcakes. (Photo 3) Then add another cake on top and using your cake decorating spatula go around the middle of the cake to remove any excess buttercream. (Photo 4) Simply repeat the same process for the top of each cake.

STEP 5

Now your cake is almost finished, just add a mini orchid to the top of each of your decorated cakes and you are ready to serve your high tea cakes. Enjoy

STORAGE

The undecorated cakes will keep in an airtight container for up to 3 days.

For more information go to our online store.
www.bakeiteasy.com.au
Email: shop@bakeiteasy.com.au
Phone or SMS: 0432849856

Tip: If you have a colour theme for your high tea you can easily add colouring to your cupcake batter and you will then have coloured cupcakes to decorate.

Puppy Love

CUPCAKES INGREDIENTS
- Batch of cupcakes
- Buttercream or Ganache
- Green Fondant

EQUIPMENT
- Small Non Stick Rolling Pin
- Non Stick Mat
- Round Cutter
- Small Spatula

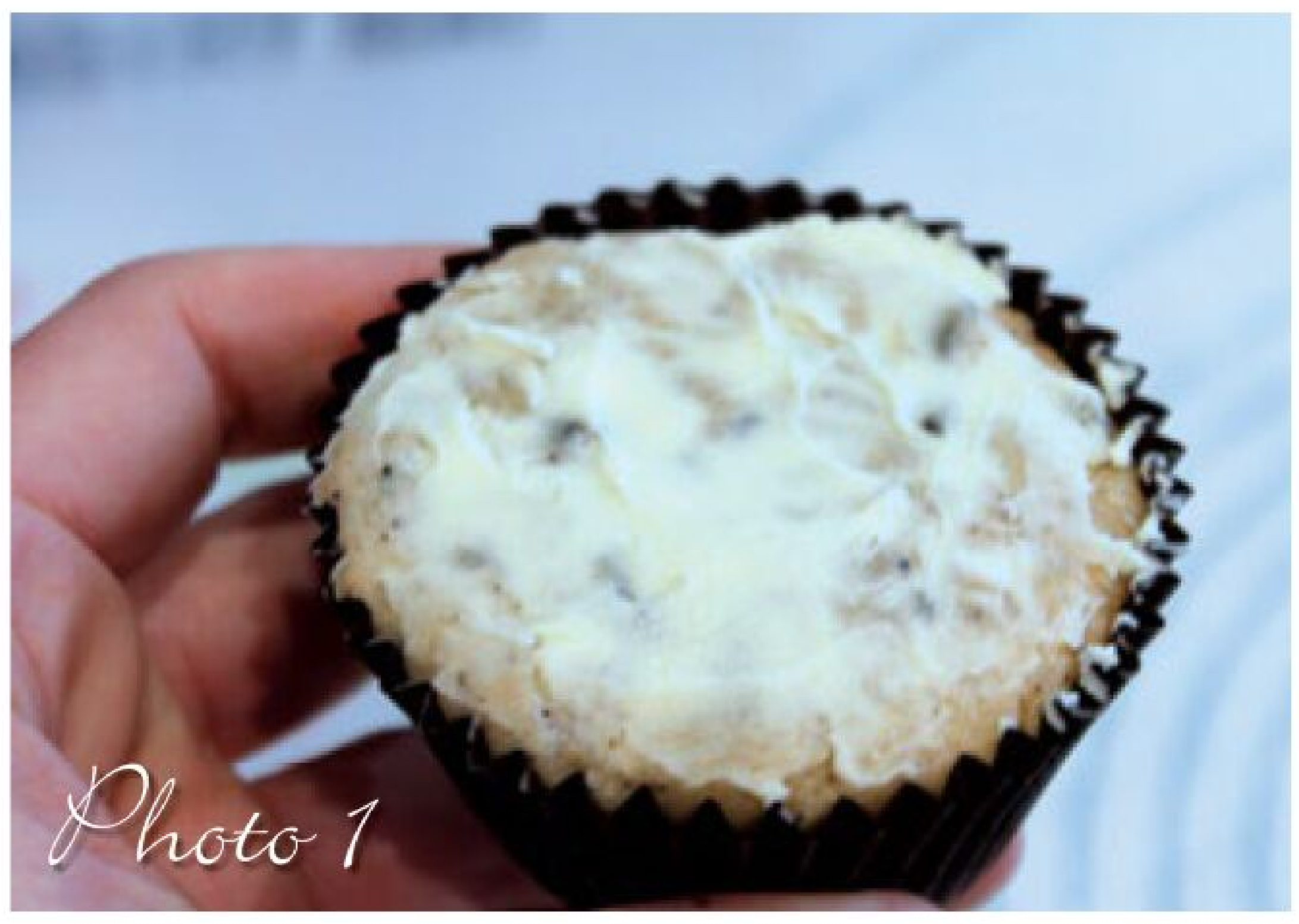
PLAYFUL PUP INGREDIENTS
- Fondant with hardener added (tylopour) or Gum Paste in your choice of colour
- Tiny amount of black and white fondant for eyes

EQUIPMENT
- Non Stick Mat
- Sugar Glue
- Small Paint Brush
- Basic tool set

DIGGING DOG INGREDIENTS
- Fondant with hardener added (typlopour) or Gumpaste in your choice of colour
- Green fondant
- Choc Crunch Biscuit

EQUIPMENT
- Non Stick Mat
- Sugar Glue
- Small Paint Brush
- Basic Tool Set

Know someone who loves dogs? These sugar puppies look great on top of a small cake or cupcakes and would suit anyone who loves dogs, young or old.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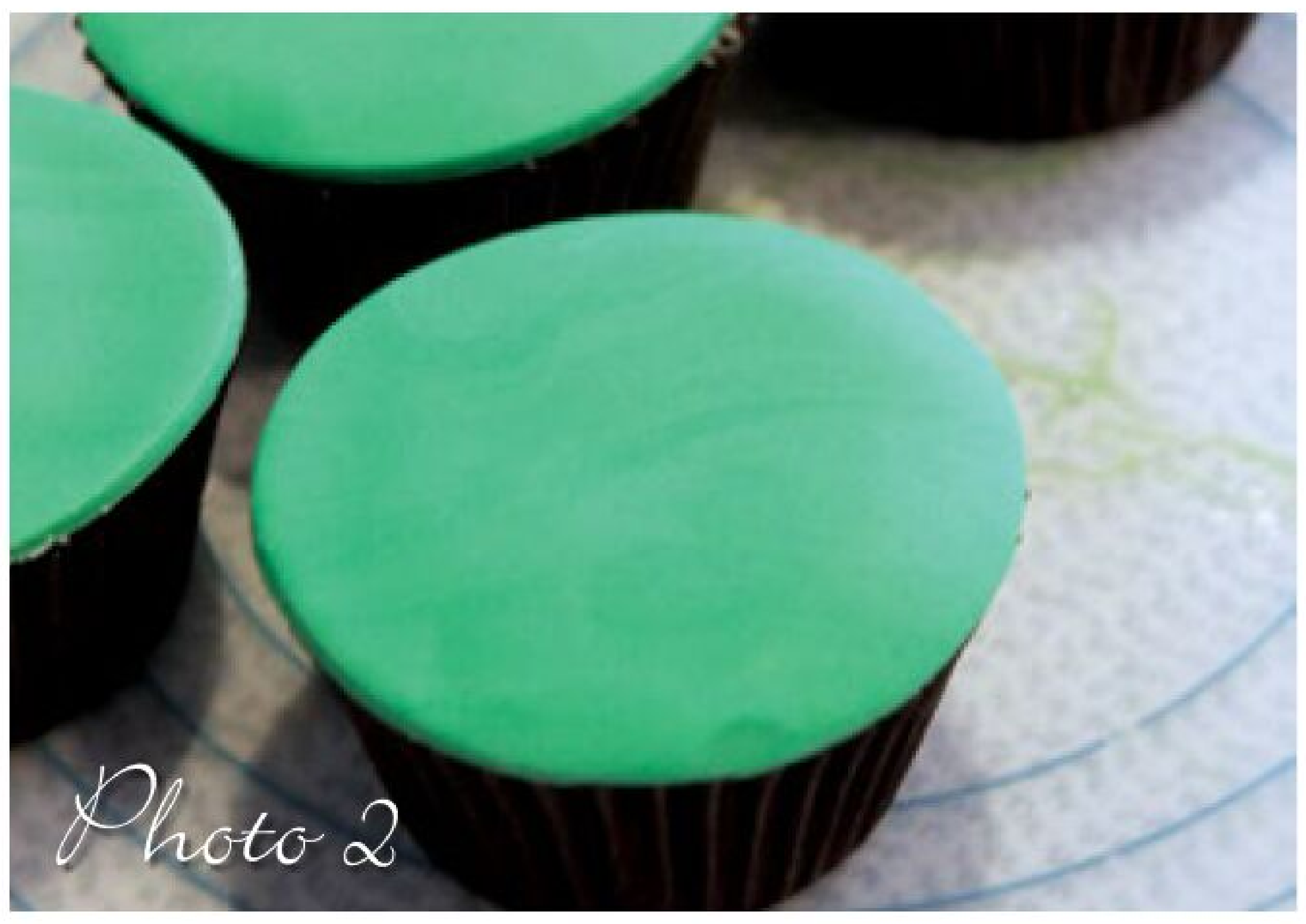


Photo 2

STEP 1

Bake a batch of cupcakes and allow to cool completely. Once cool, spread a small amount of buttercream or ganache over the top to create a smooth base and to give something for the fondant to stick to. (Photo 1)

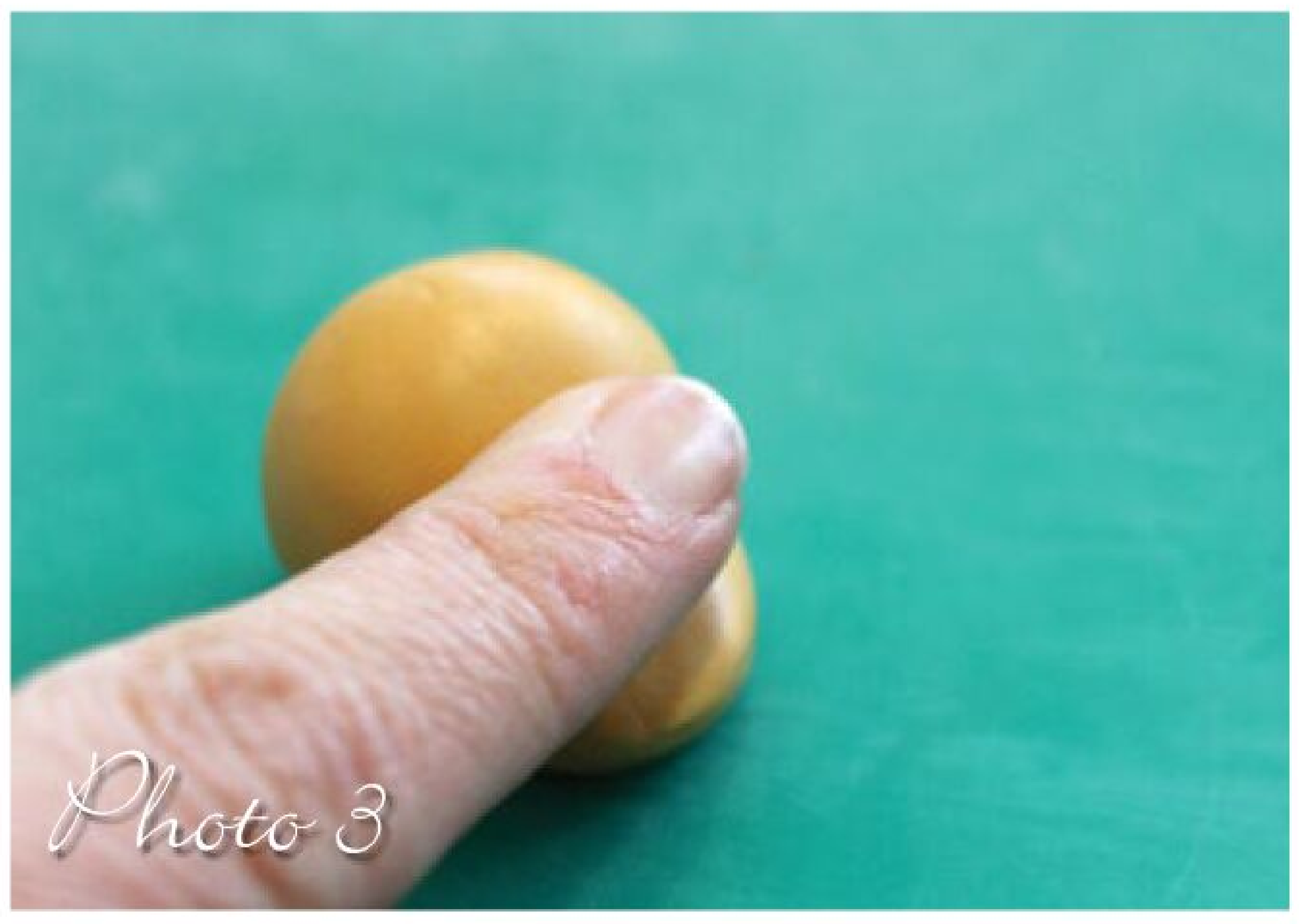
STEP 2

Roll out the green fondant and use a round cutter to cut a disc of icing to fit on top of each cupcake. Smooth it on with the palm of your hand. (Photo 2)

PLAYFUL PUP

STEP 1

Roll 20grams of fondant with hardener added, or gumpaste in the colour of your choice, into a smooth ball. Roll your finger over one end to create a pointed end (which will become the dog's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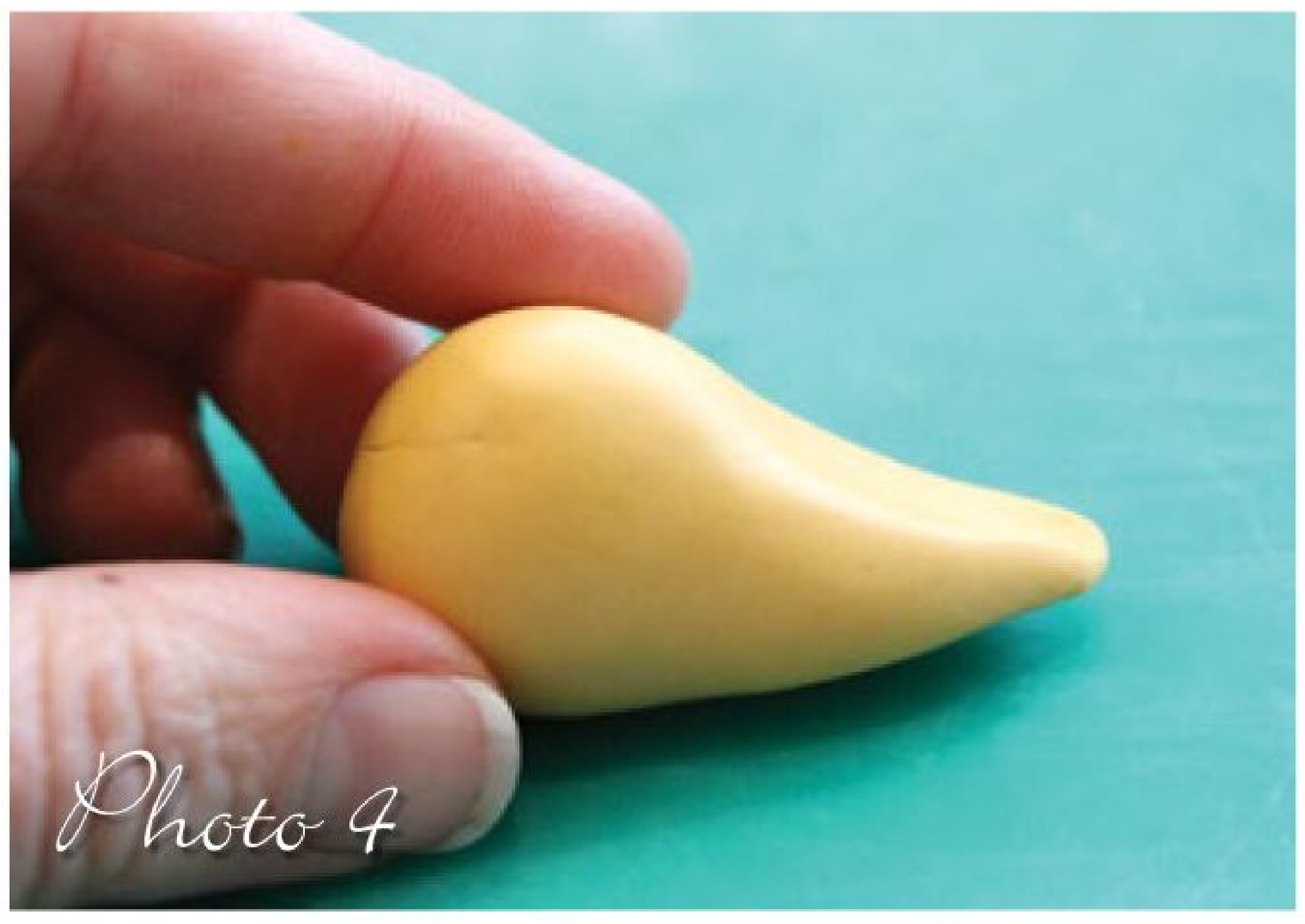
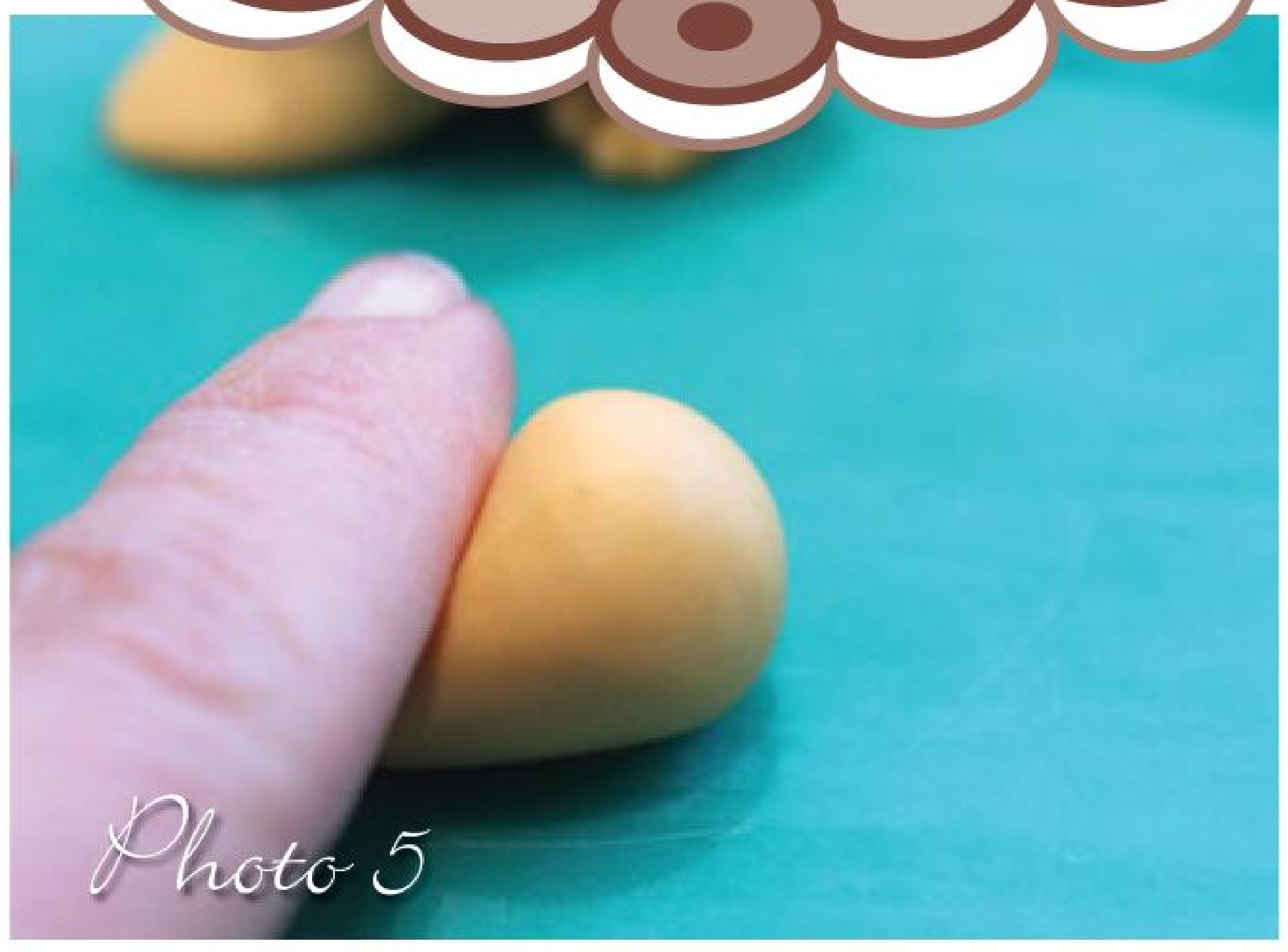


Photo 4

I'M EZY
Easy

Puppy Love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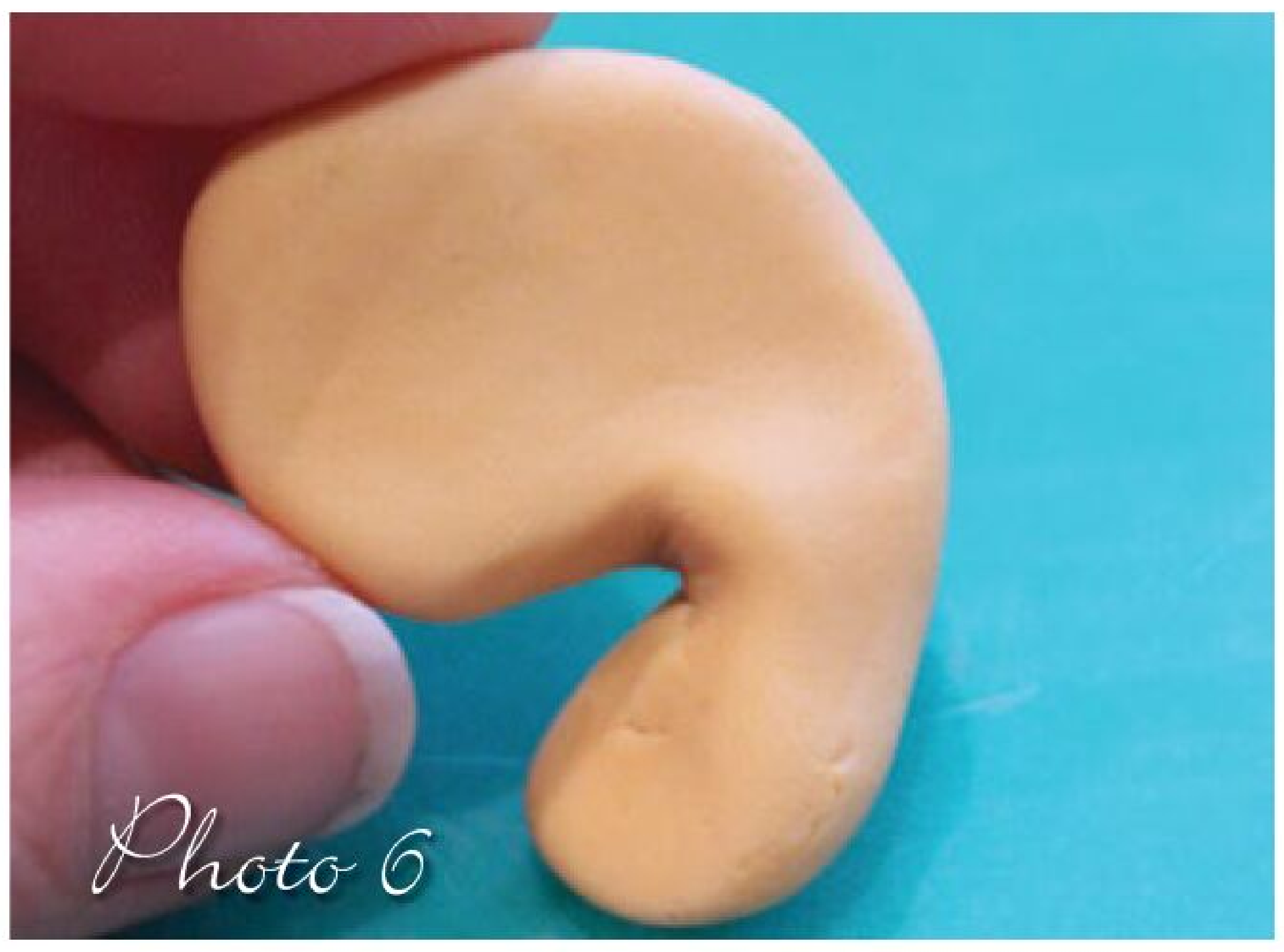


Photo 6

neck). Flatten the top of the pointed end slightly. (Photos 3 and 4)

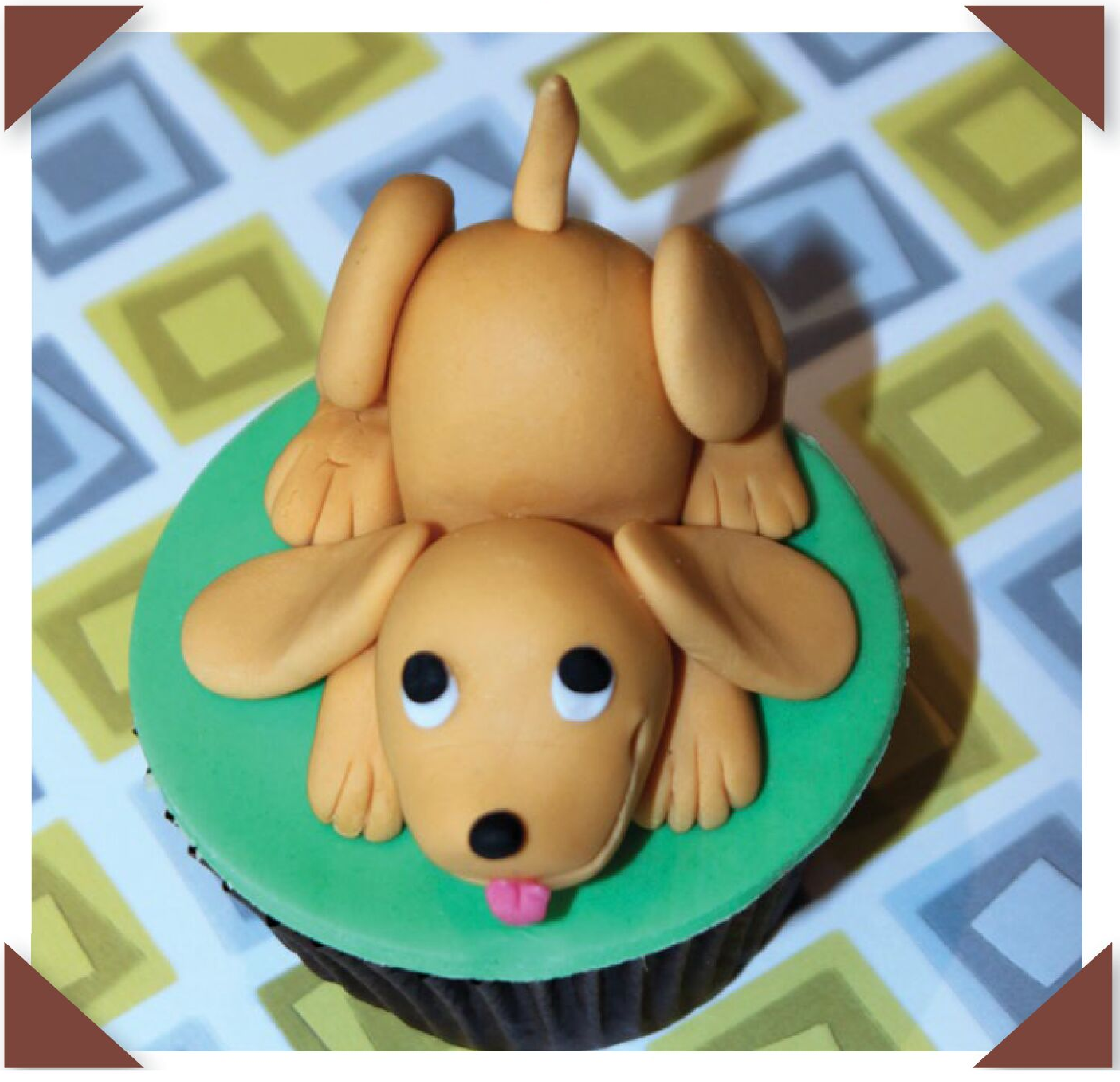
STEP 2
Roll 10grams of fondant into a sausage and then cut in half. Each 5gm piece is a hind leg.

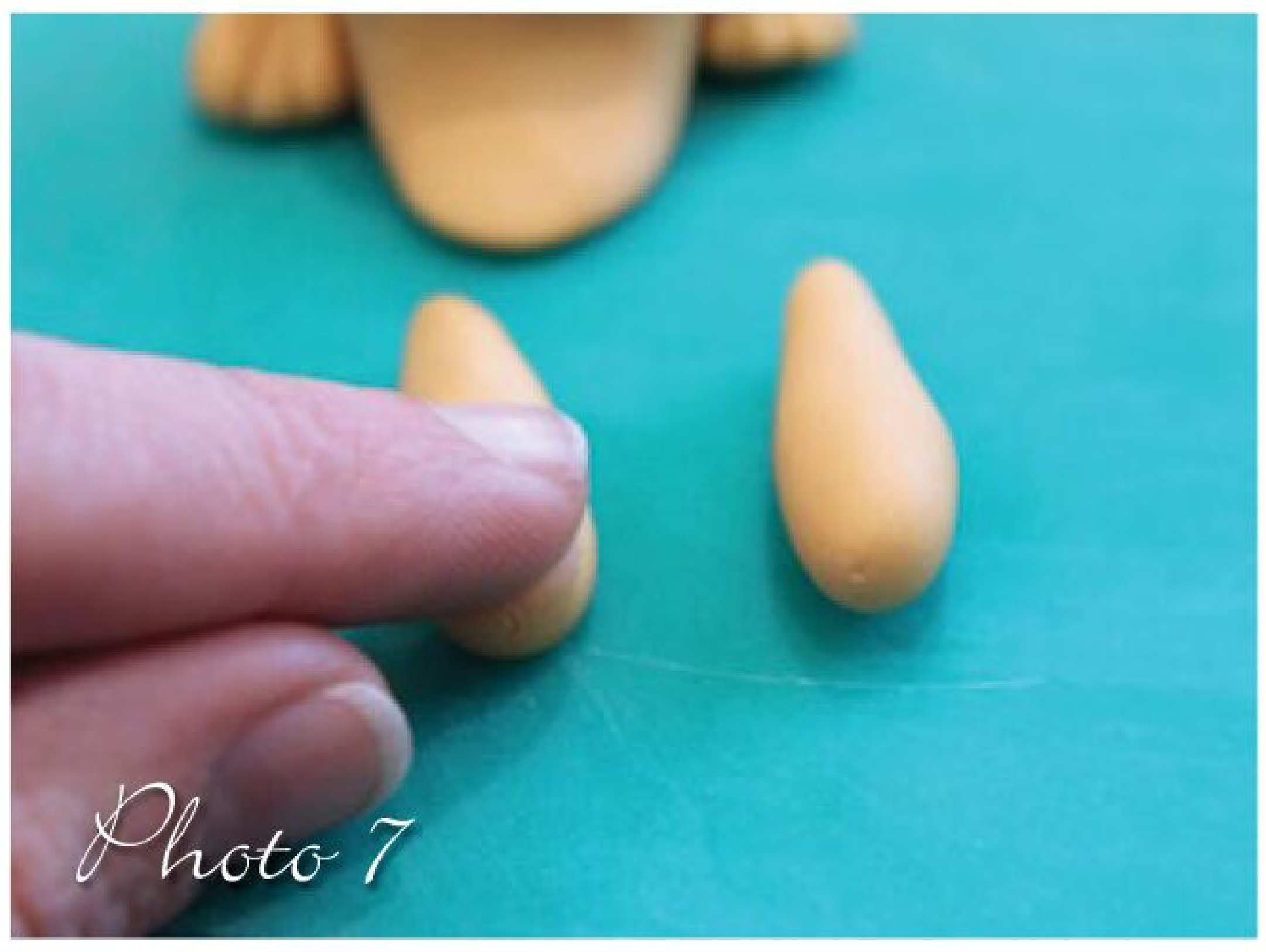
STEP 3
Roll the sausage back and forth with your finger approximately two thirds of the way along the leg to create an indent. (Photo 5)
Flatten the other end and shape into the dog's hind leg. (Photo 6)

STEP 4
Use a non serrated knife or one of the tools in the set to indent the dog's toes. Repeat this for the other leg.

STEP 5
Attach both legs to the wider part of the dog's body.

STEP 6
Roll 5gm of fondant into a sausage. Cut this in half. These pieces are the dog's front legs.

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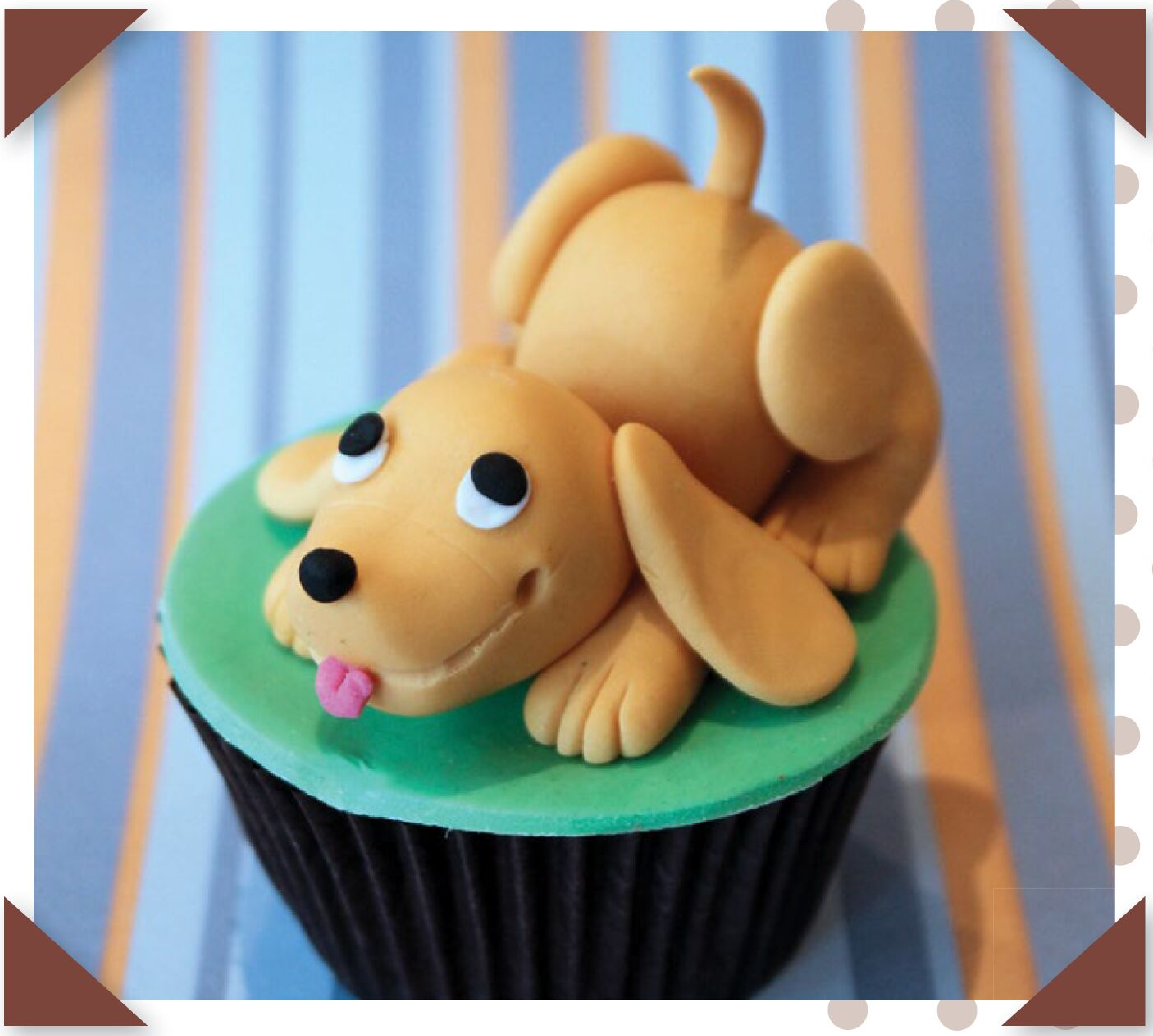


STEP 7

Taper each of these sausages slightly and then flatten the wider end. This flat part is the foot and the thin part is where they attach to the body. (Photo 7)

STEP 8

Use a knife or similar tool to indent toes. (Photo 8)

STEP 9

Attach to the front of the dog's body. (Photo 9)

STEP 10

To make the dog's head, roll approx 15gms of fondant into a smooth ball.

STEP 11

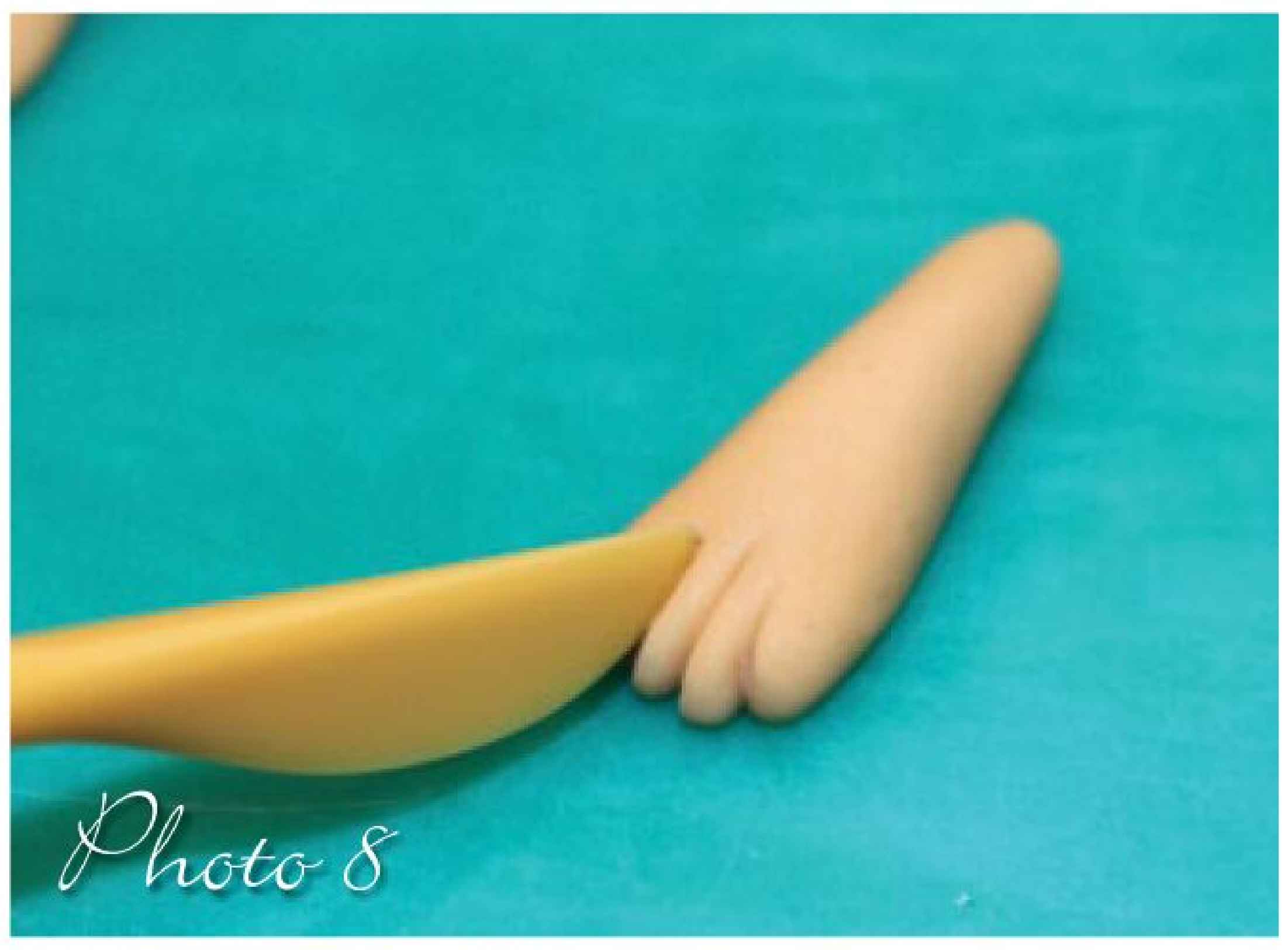
Shape this ball so that one end is thinner and flatter and becomes the dog's nose. (Photo 10)

STEP 12

When happy with the shape, use a round cutter to indent a mouth and then poke in the corners of the mouth to add character. (Photo 11)

STEP 13

Roll two tiny balls of white fondant and then flatten them for the eyes. Attach these to the dog's head with sugar glue. Now roll two



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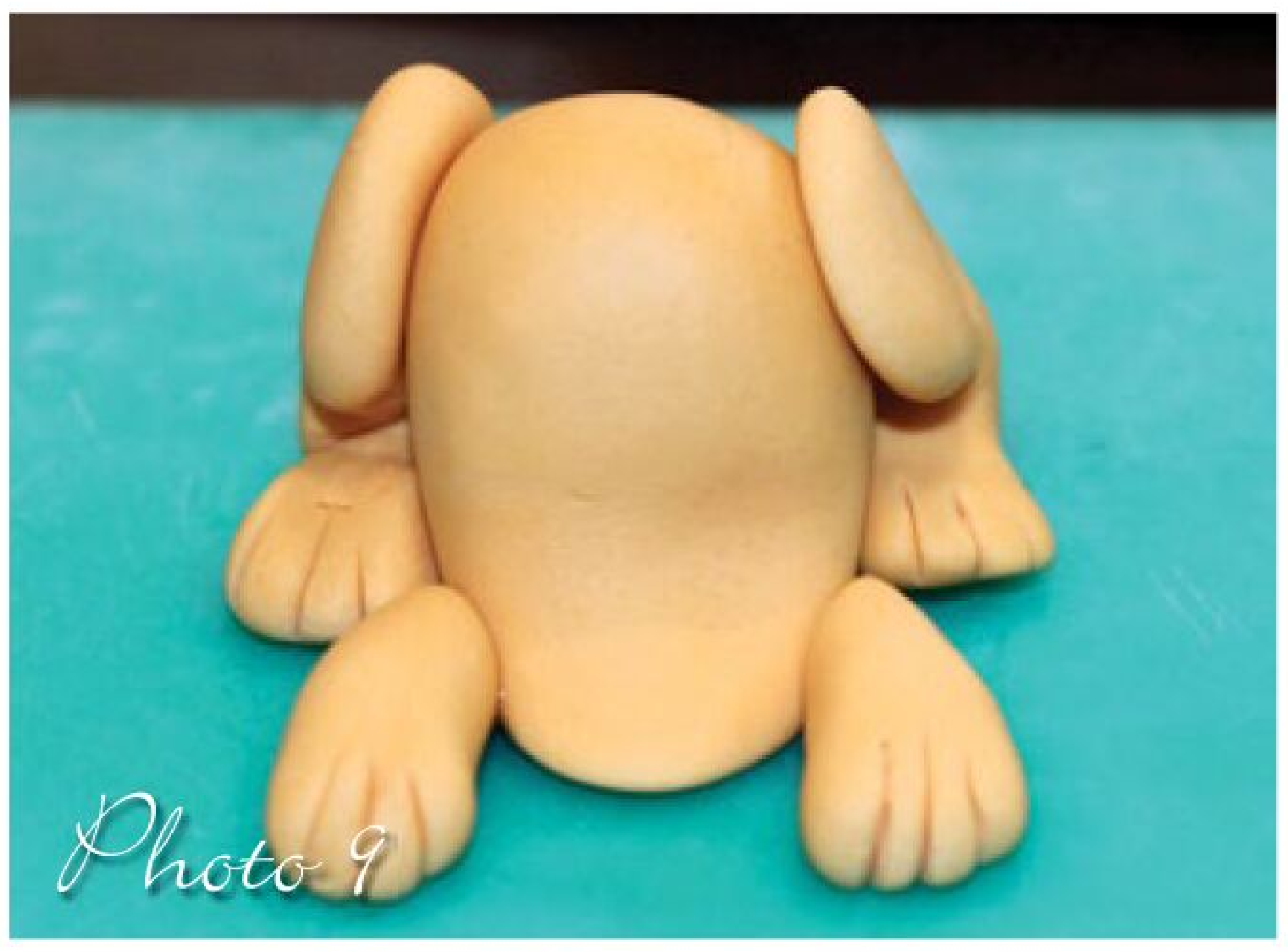

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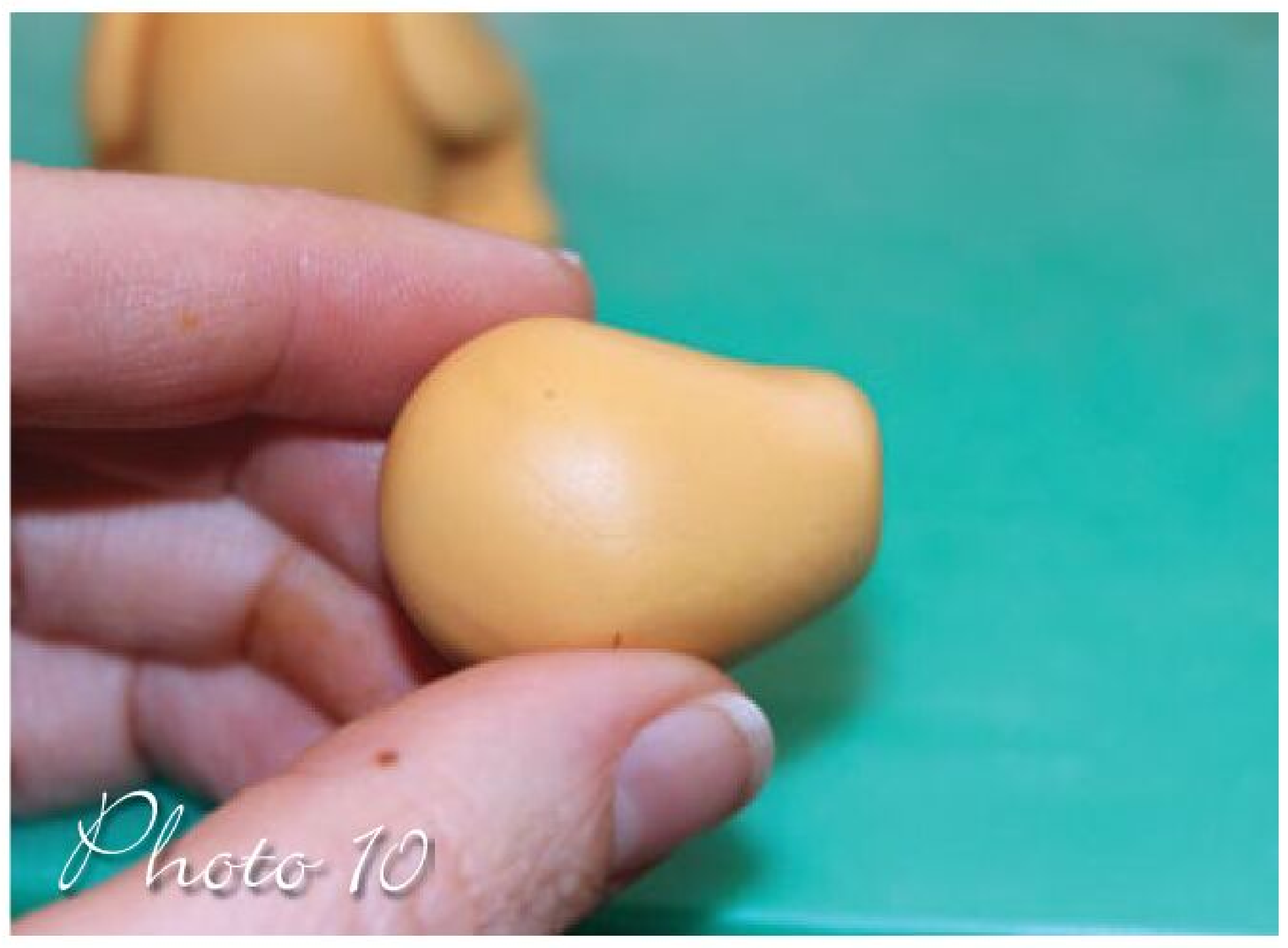

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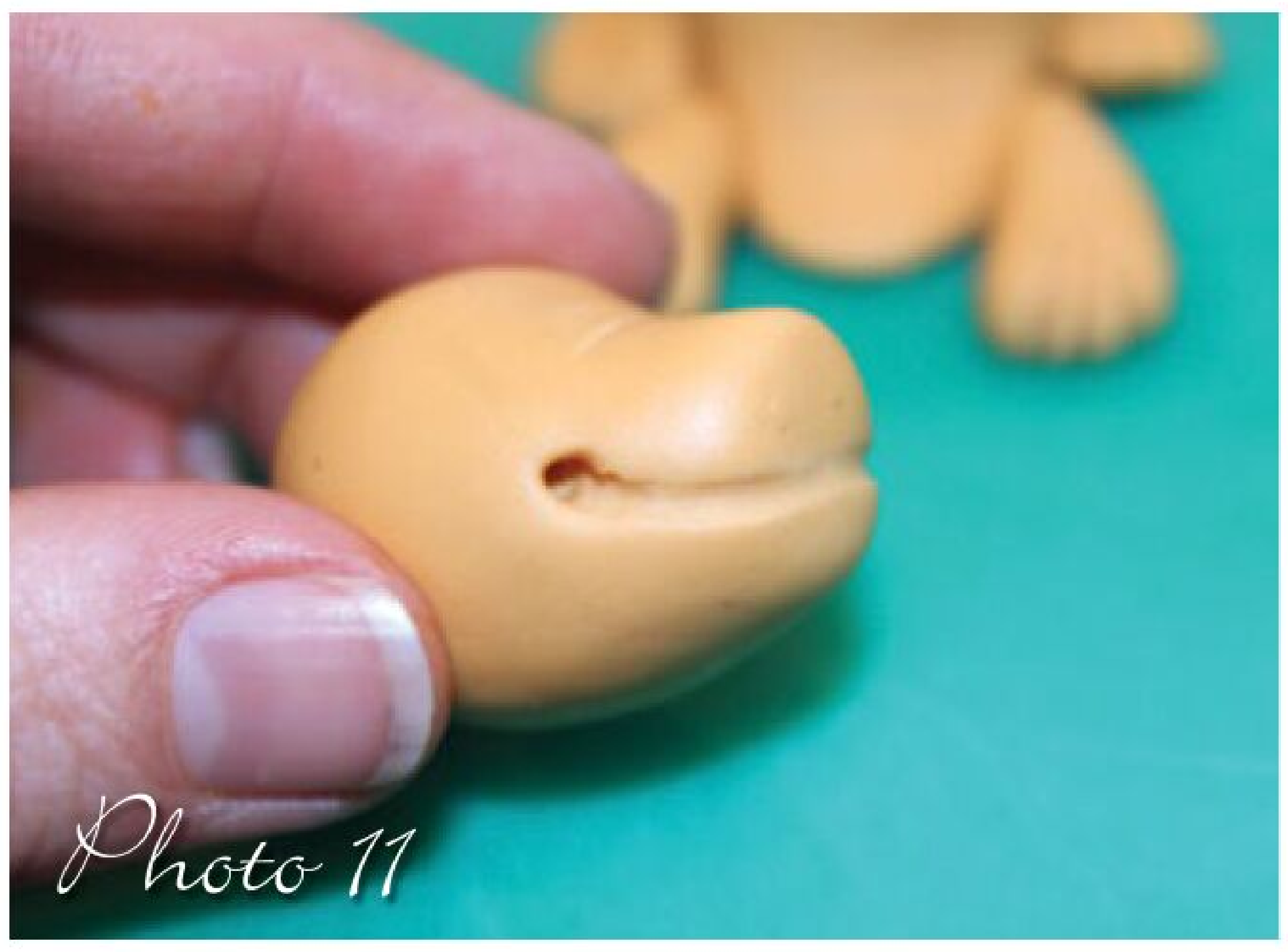
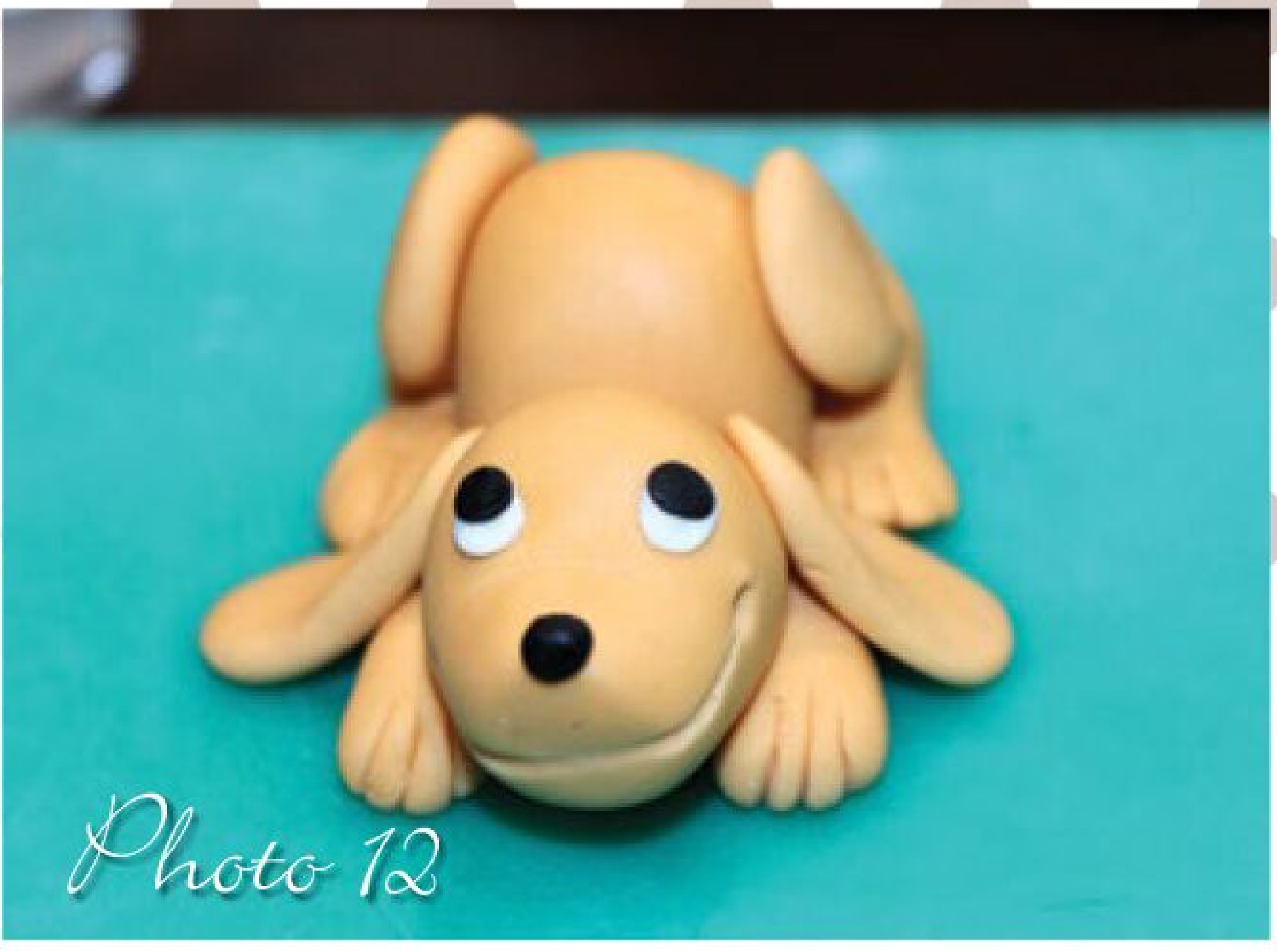


Photo 11

Easy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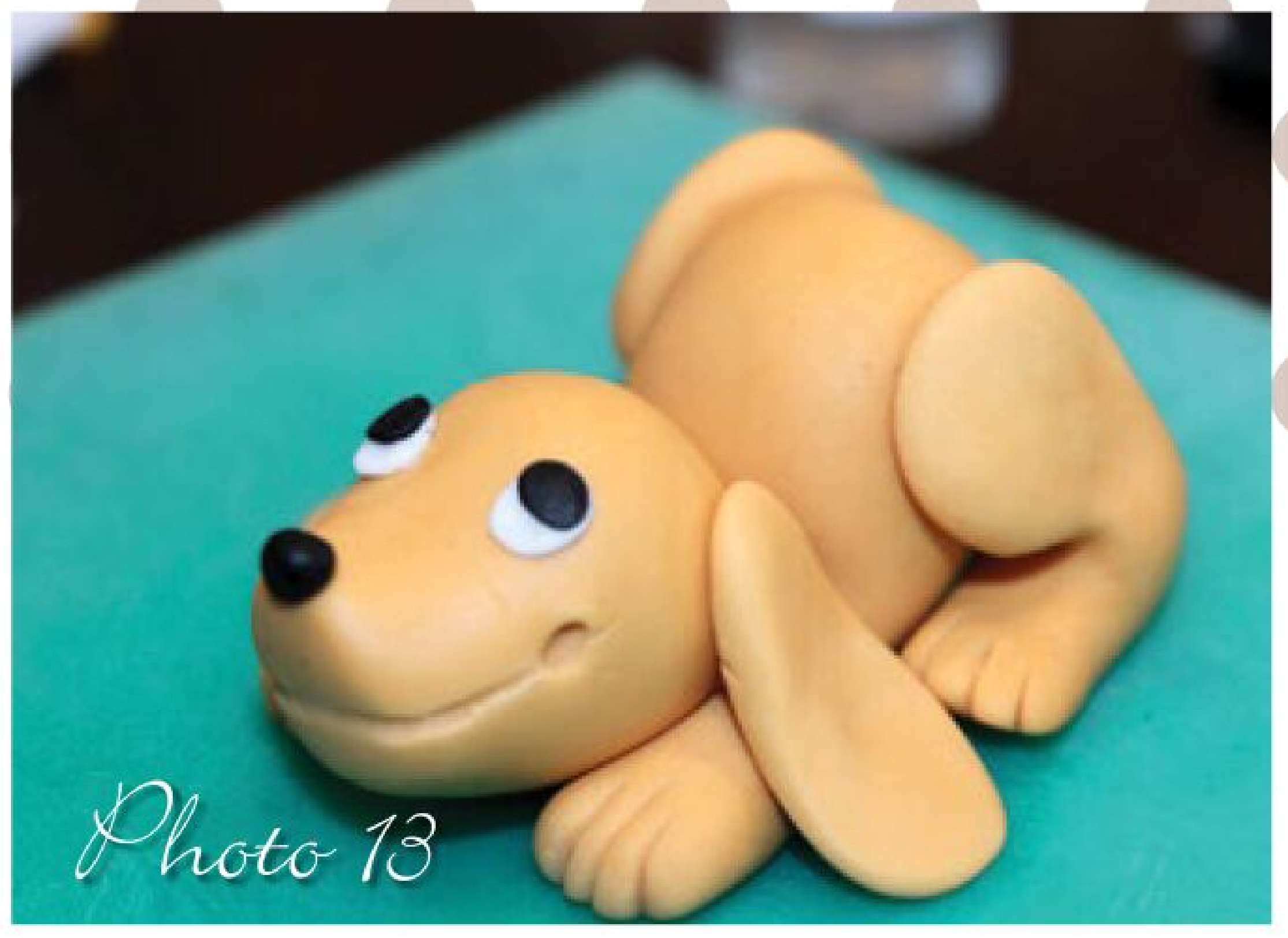


Photo 13

smaller black balls of fondant and attach them to the whites of the eyes. Roll another small ball for the nose and attach to the end of the snout. (Photo 12)

STEP 14

Roll 5grams of fondant into a sausage. Cut this in half and then flatten and shape each piece to become the ears. Attach to the side of the dog's head with sugar glue. (Photo 13)

STEP 15

Roll a tiny, tapered sausage to become the tail. Attach to the dog's body with sugar glue and finally, roll a tiny ball of red or pink fondant and flatten it with your finger. Use a non serrated knife or similar tool to make an indent down the centre and attach to the mouth of the dog for the tongue.

STEP 16

Attach the dog to the cake or cupcake with sugar glue. (Photo 14)

DIGGING DOG

STEP 1

Use a ball tool to create a hole about the size of a five cent piece, in the top of a cupcake. Make it slightly off centre so that there is room for the dog's back legs. (Photo 15)

STEP 2

Roll 20grams of fondant with hardener added, or gumpaste, into a pear shape. This is the dog's body. Put the thinner end into the hole on the top of the cupcake. (Photo 16)

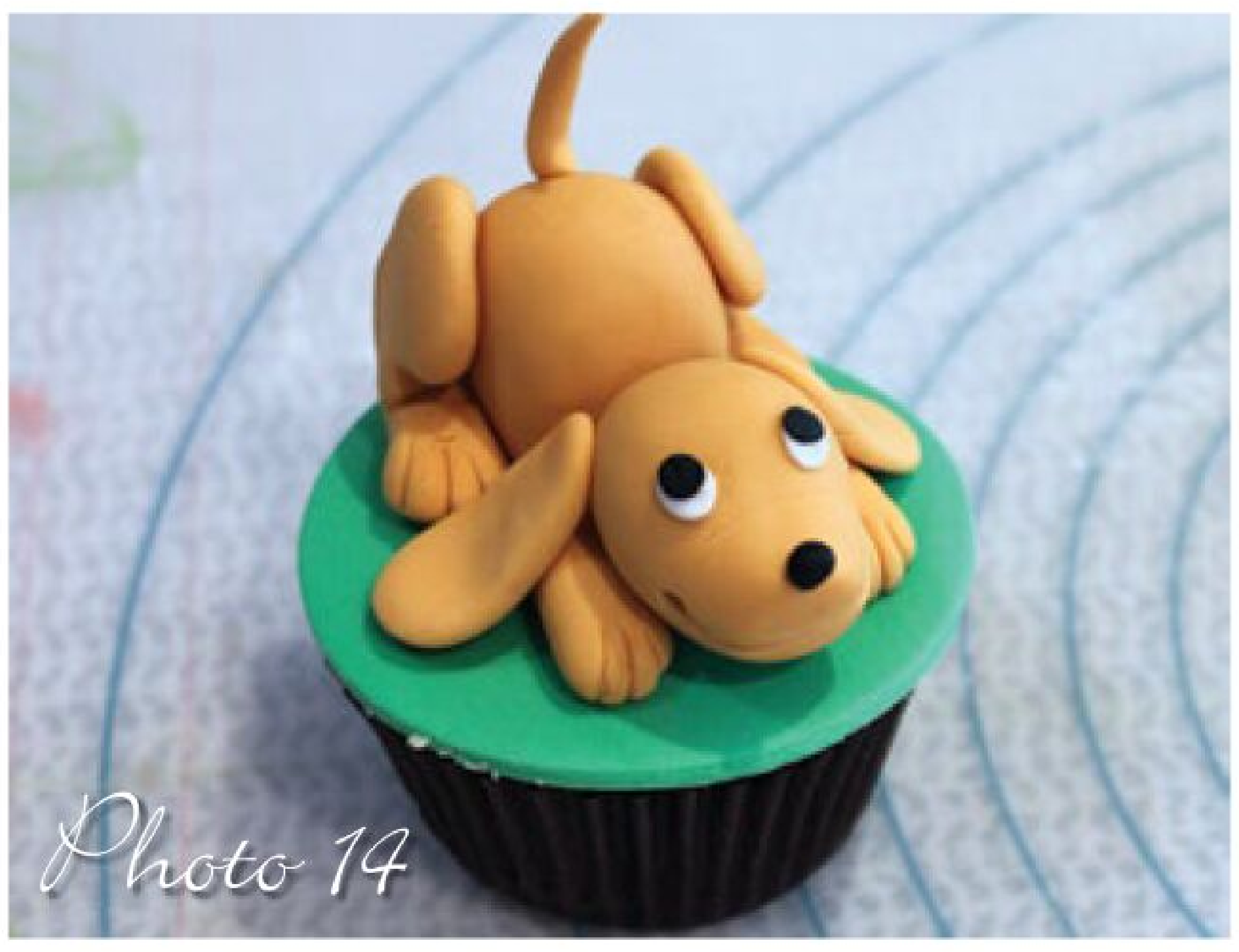
STEP 3

Roll 10grams of fondant into a sausage and then cut in half. Each 5gm piece is a hind leg.

STEP 4

Roll the sausage back and forth with your finger approximately two thirds of the way along the leg to create an indent. Flatten the other end and shape into the dog's hind leg.

I'M EZY
Easy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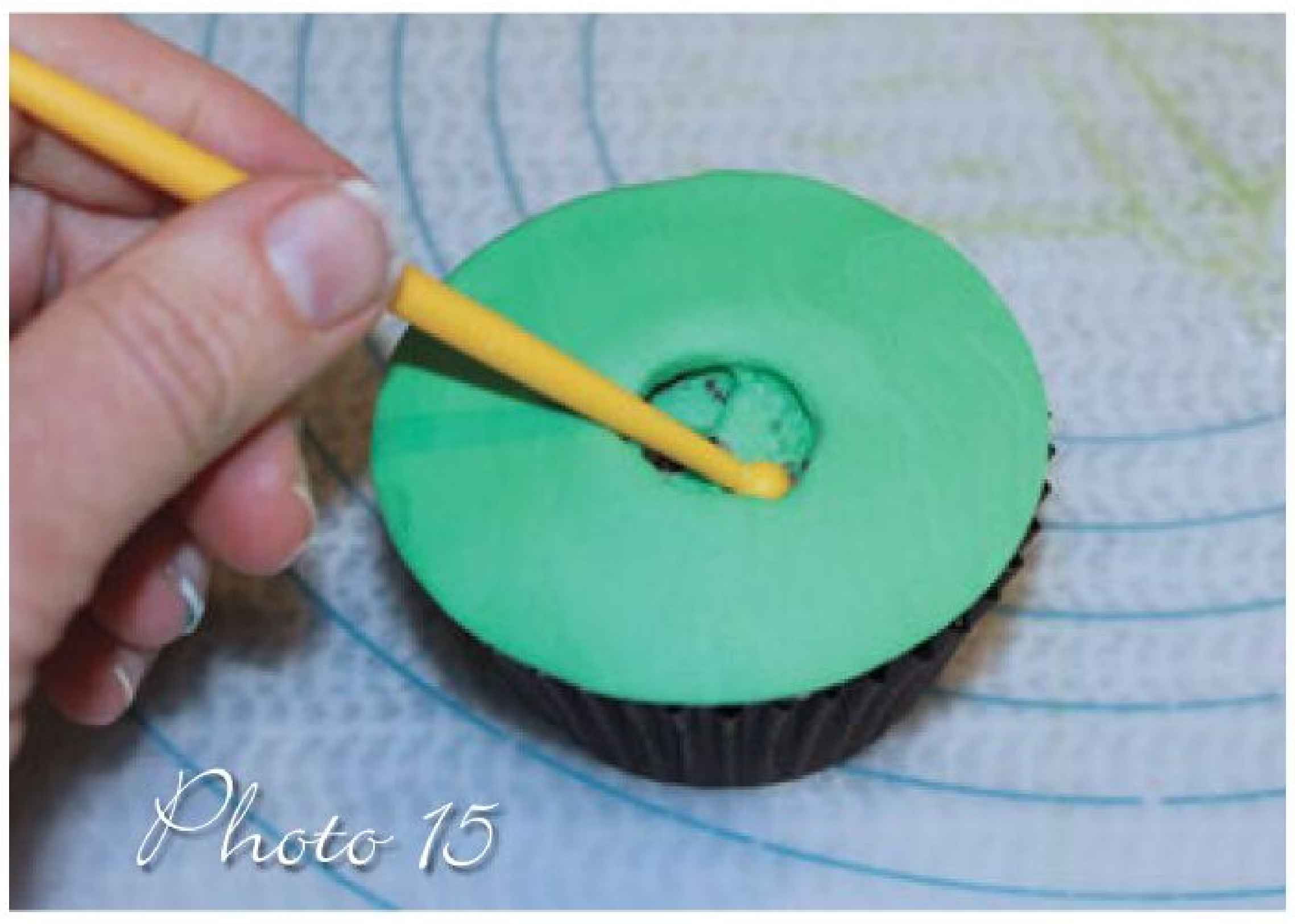
Photo 15

Photo 16

STEP 5

Use a non serrated knife or one of the tools in the set to indent the dog's toes. Repeat this for the other leg.

STEP 6

Attach both legs to the dog's body. The foot should be the only part to touch the green. (Photo 17)

STEP 7

Roll a tiny tapering sausage for the tail and attach to the dog's body.

STEP 8

Crush up a choc crunch biscuit for the dirt. Spread some buttercream or ganache around the top of the hole in the cupcake and then stick on some of the crumbs for dirt. This can be quite messy and it doesn't matter if there is some on other parts of the dog or the grass. (Photo 18)

STEP 9

Roll some small pieces of green fondant into a sausage. Use the knife or similar tool to cut grass into it. Attach this around the edges of the hole with sugar glue.

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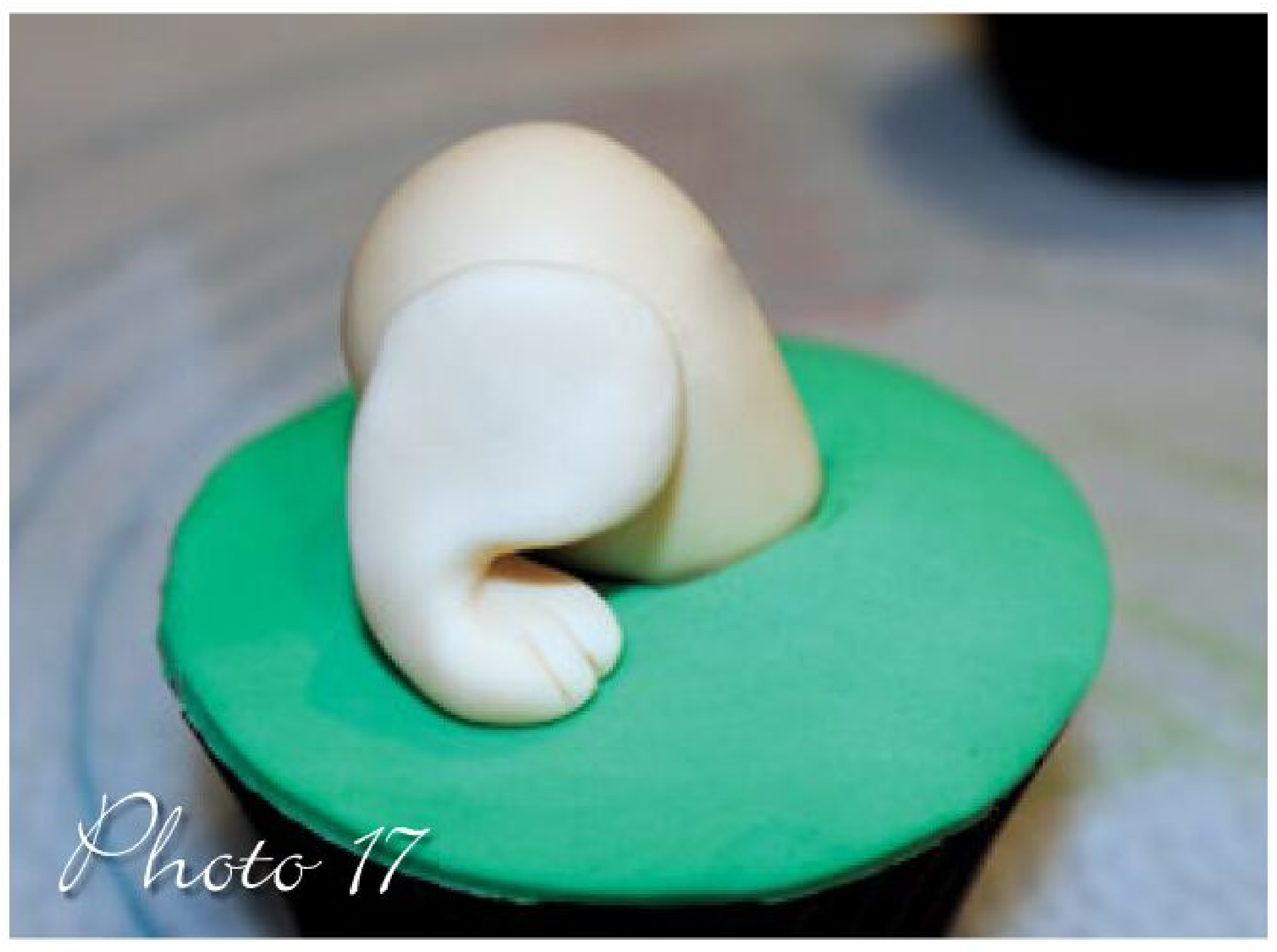

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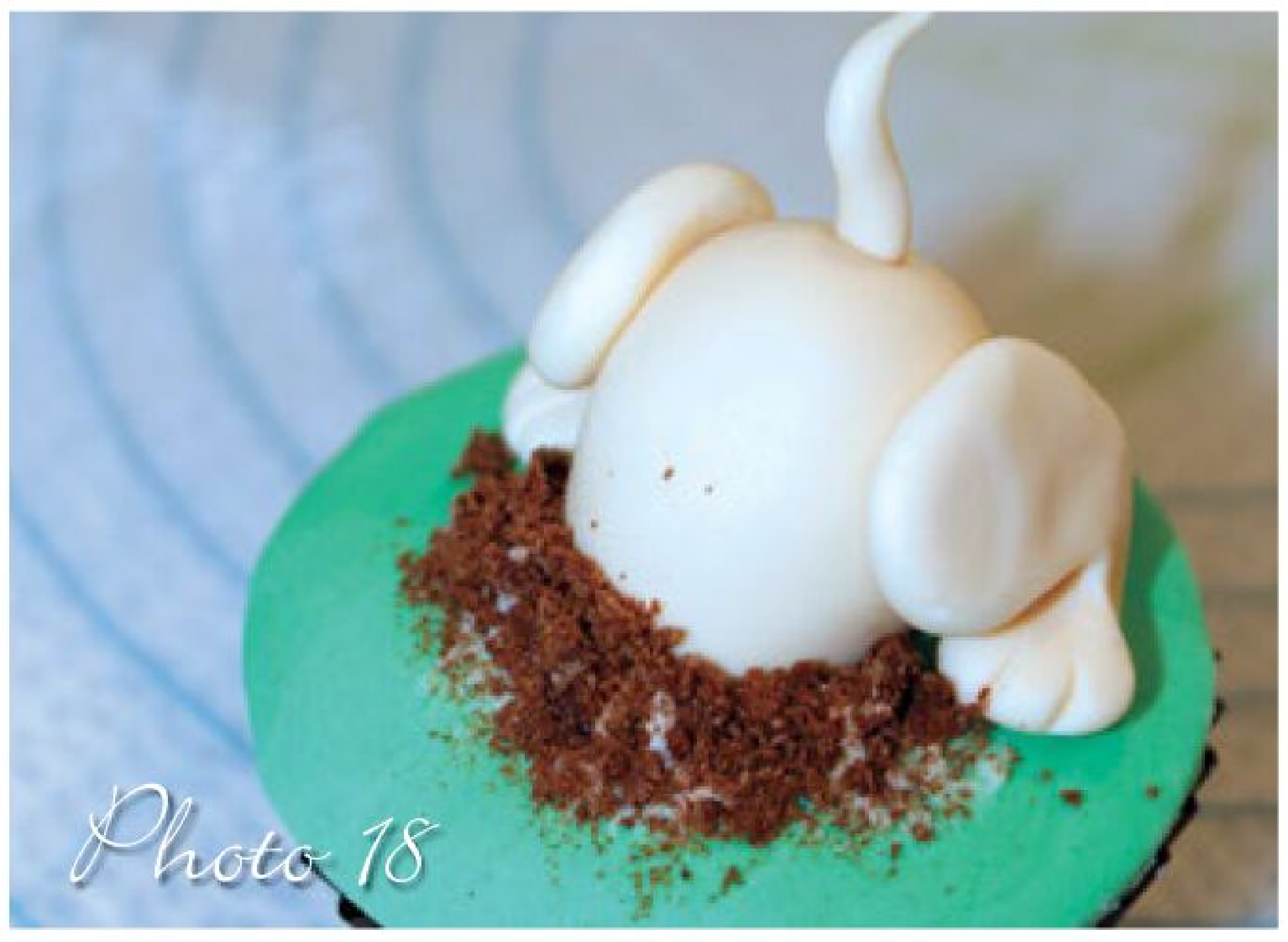


Photo 18

Tutorial

Wafer Paper Roses

INGREDIENTS
- Wafer paper (about 1 sheet per rose) [DO-78-811] $5.95
- Premium Gumpaste [JS-PI0G] $17.95

EQUIPMENT
- Airbrush colours (fuchsia, red, yellow Amerimist $4.95ea)
- Paintbrush [83258] $11.95
- Scissors
- Rose petal template
- Steamer [CAT-STEA] $39.95
- Dinkydoodle Airbrush [doodle] $189.00
- Plastic spoons
- #20 g wire cut into 4 lengths [[BG-2001] $4.95
- Small Paintbrush

It is amazing how inventive and creative you can be with the different edible products on the market. Wafer Paper has been around for a while now but only recently has it become a popular product in the making of flowers to go on cakes or cupcakes.

STEP1

Make gum paste cones using about 6g per cone and secure onto a 20 g wire.

STEP 2

Using the petal template, trace the petal shapes on the wafer paper. Cut out the petals with scissors.

You will need:
- First layer 2 petals
- Second layer 3 petals
- Third layer 4 petals
- Fourth layer 4 petals
- Fifth layer 5 petals

STEP 3

Place each petal onto a plastic spoon and hold it in front of the steamer to shape and manipulate the petal into a realistic rose petal shape. (Photo 1)

STEP 4

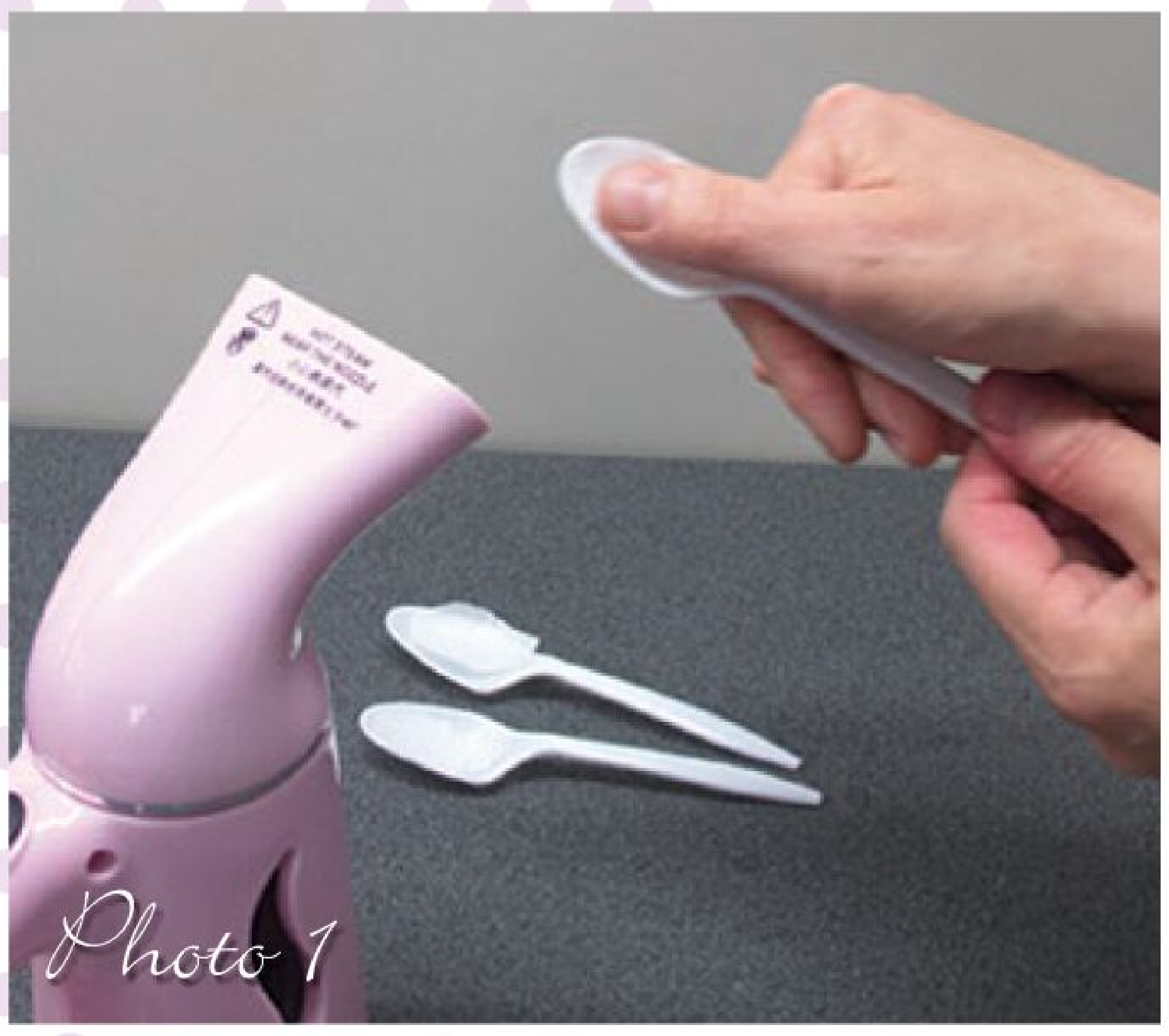
Repeat with all petals. (Photo 2)

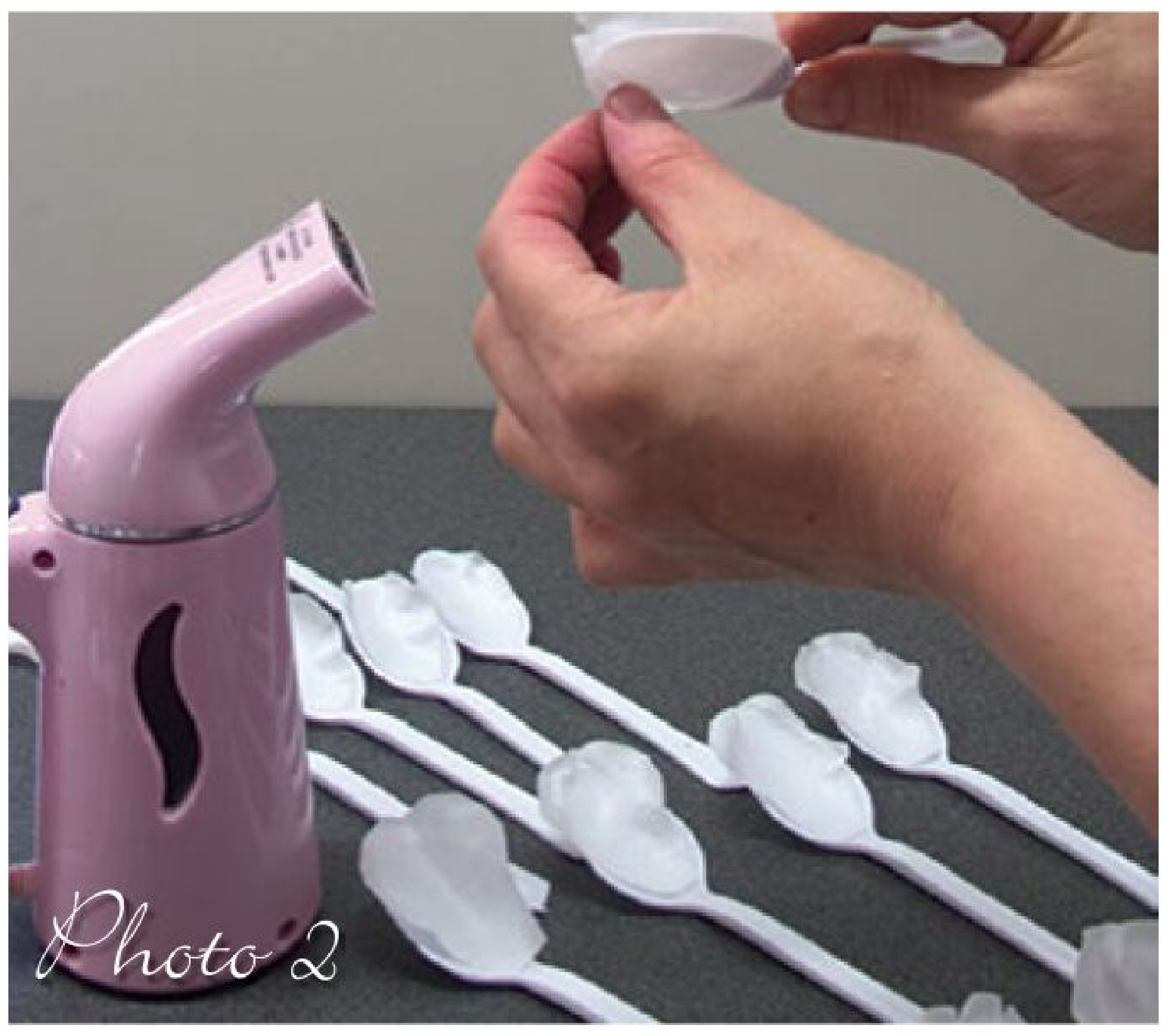
STEP 5

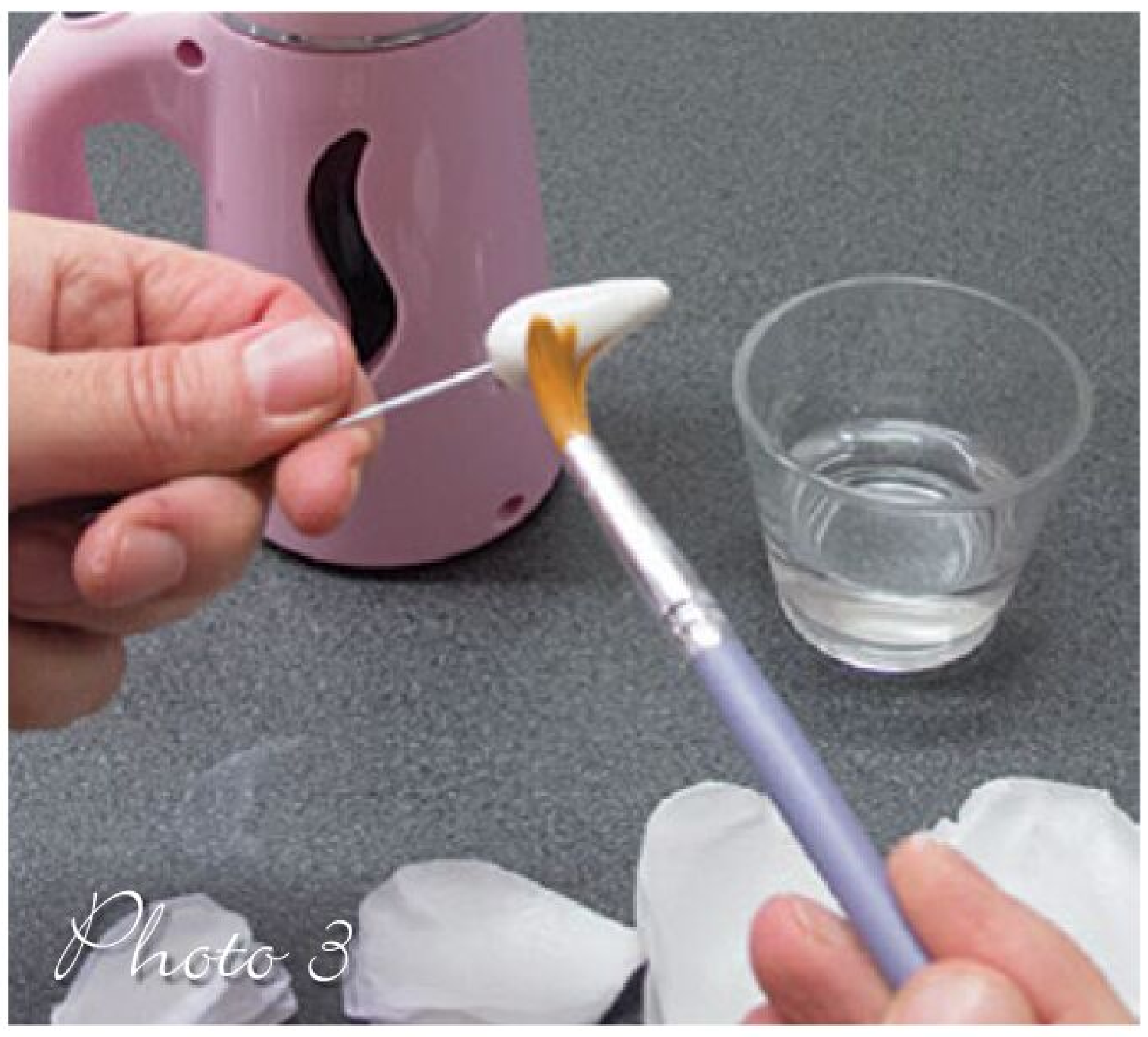
Brush the gum paste cone with water and wrap the first two petals around, making sure the center is very tight. (Photo 3)

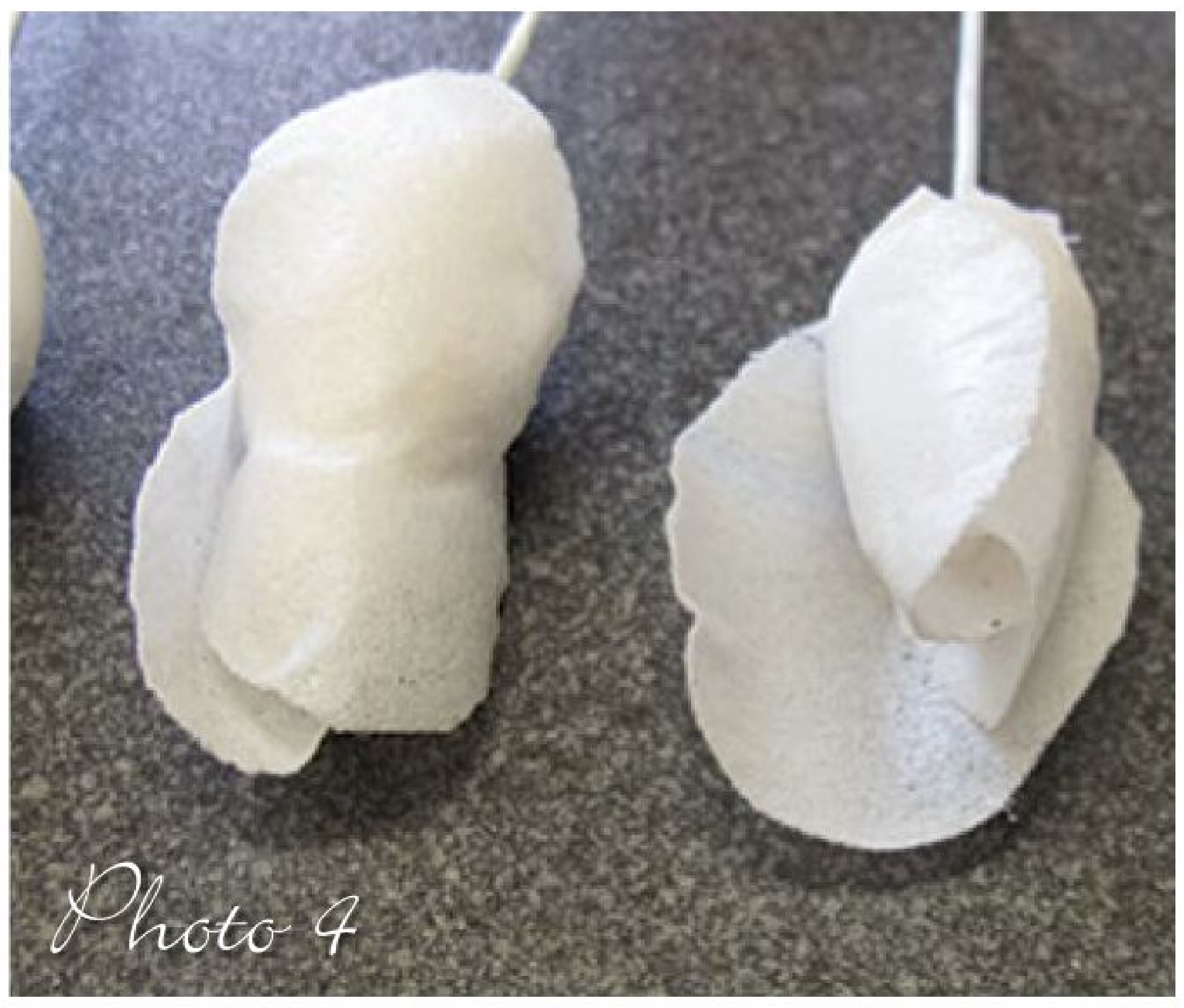
STEP 6

Moisten the base of the next 3





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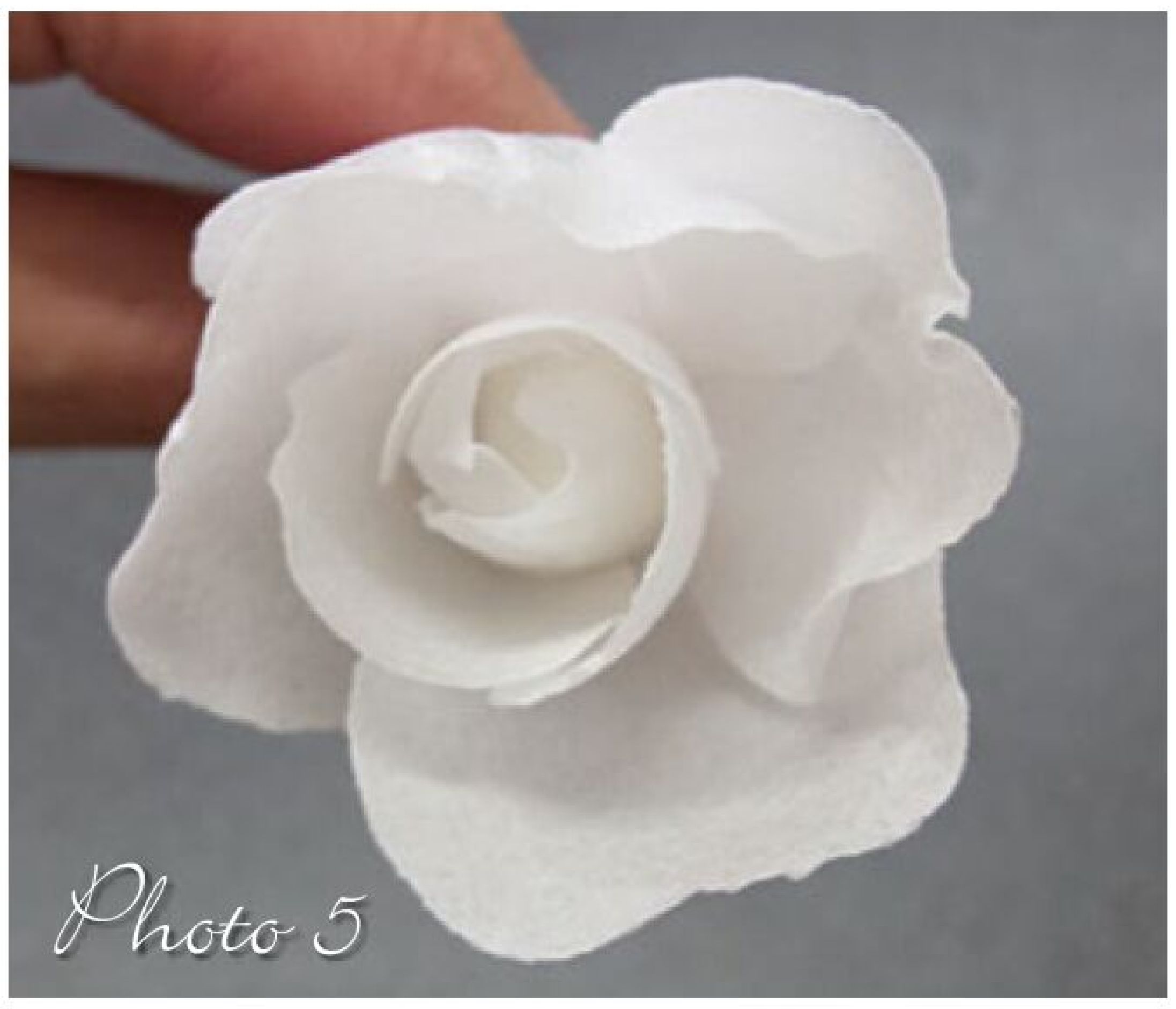
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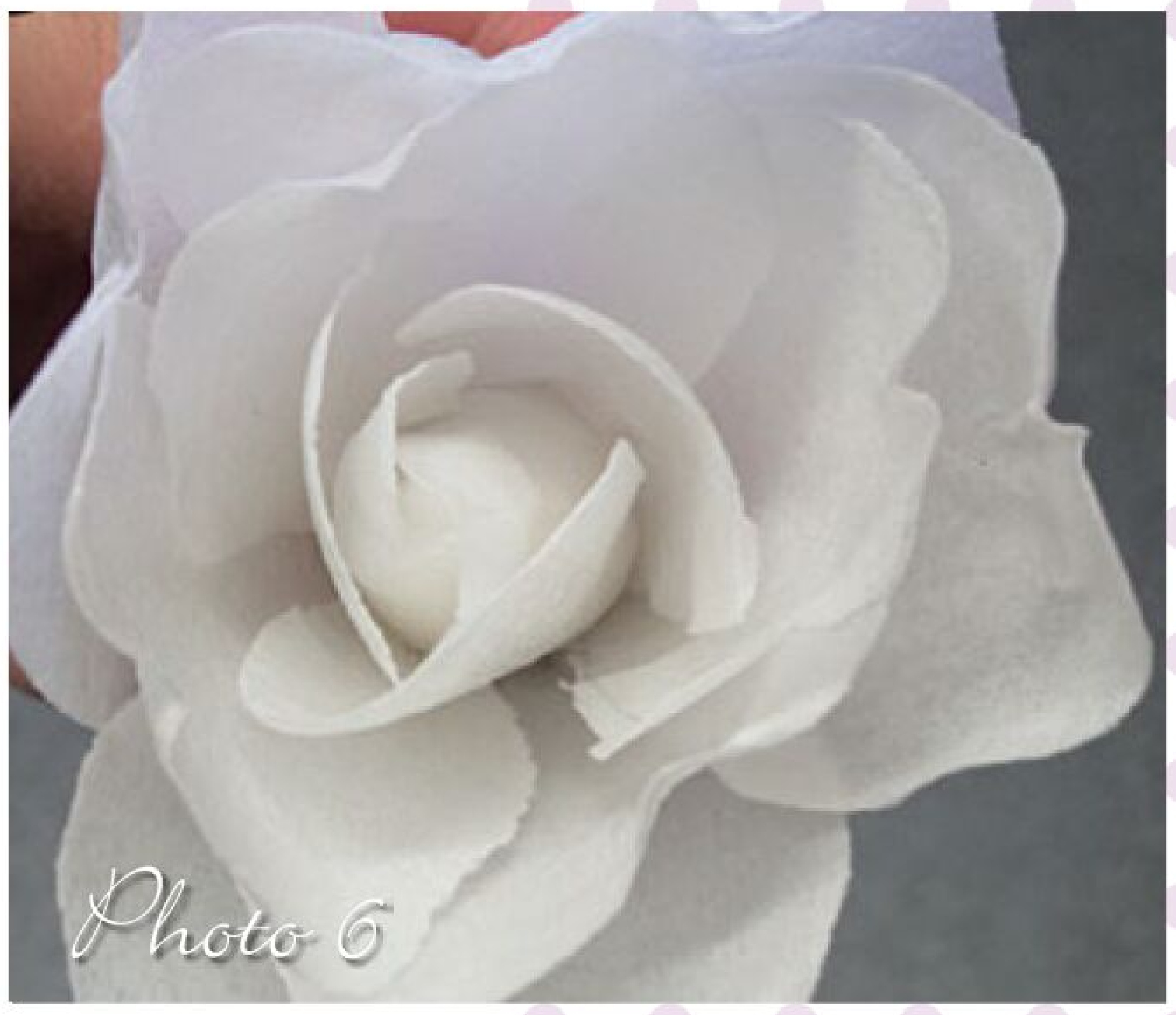
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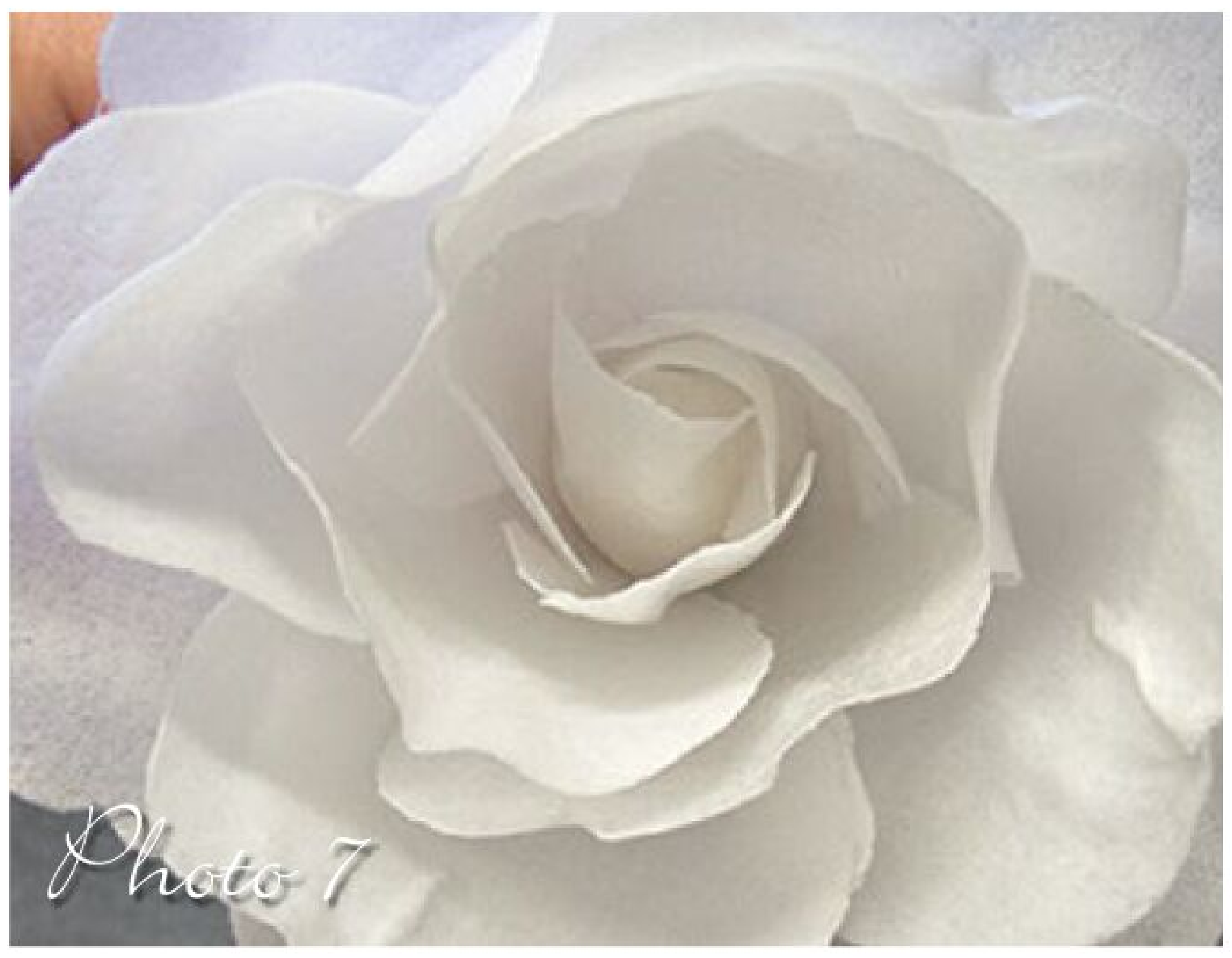
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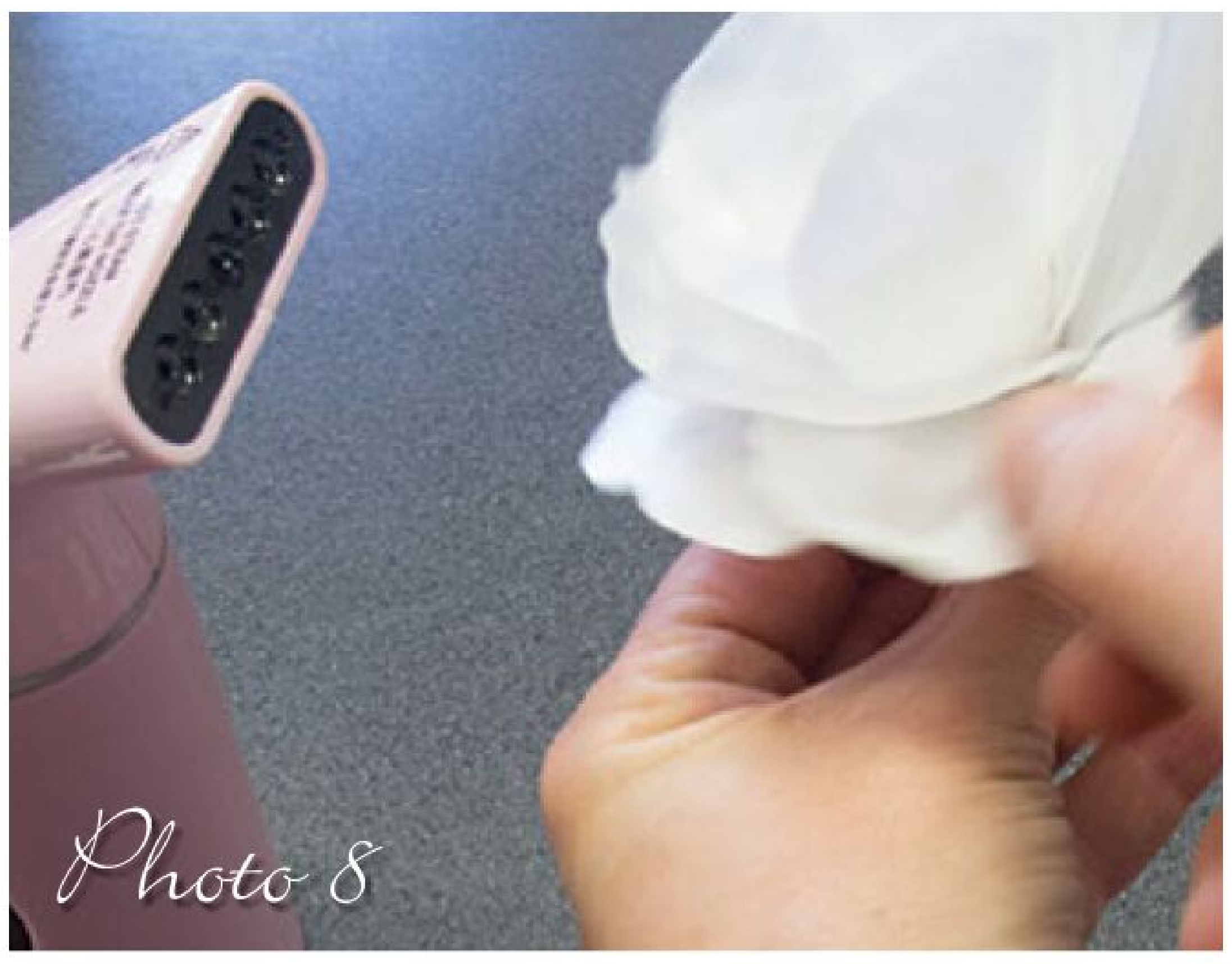


Photo 8

petals (size 1) and wrap around the first layer. (Photo 4)

STEP 7

Brush the base of the rose with water and wrap around 4 petals (size 2). (Photo 5)

STEP 8

Repeat with the next layer (size 3) 4 petals. (Photo 6)

STEP 9

Finally repeat with the last layer (size 4) 5 petals. (Photo 7)

STEP 10

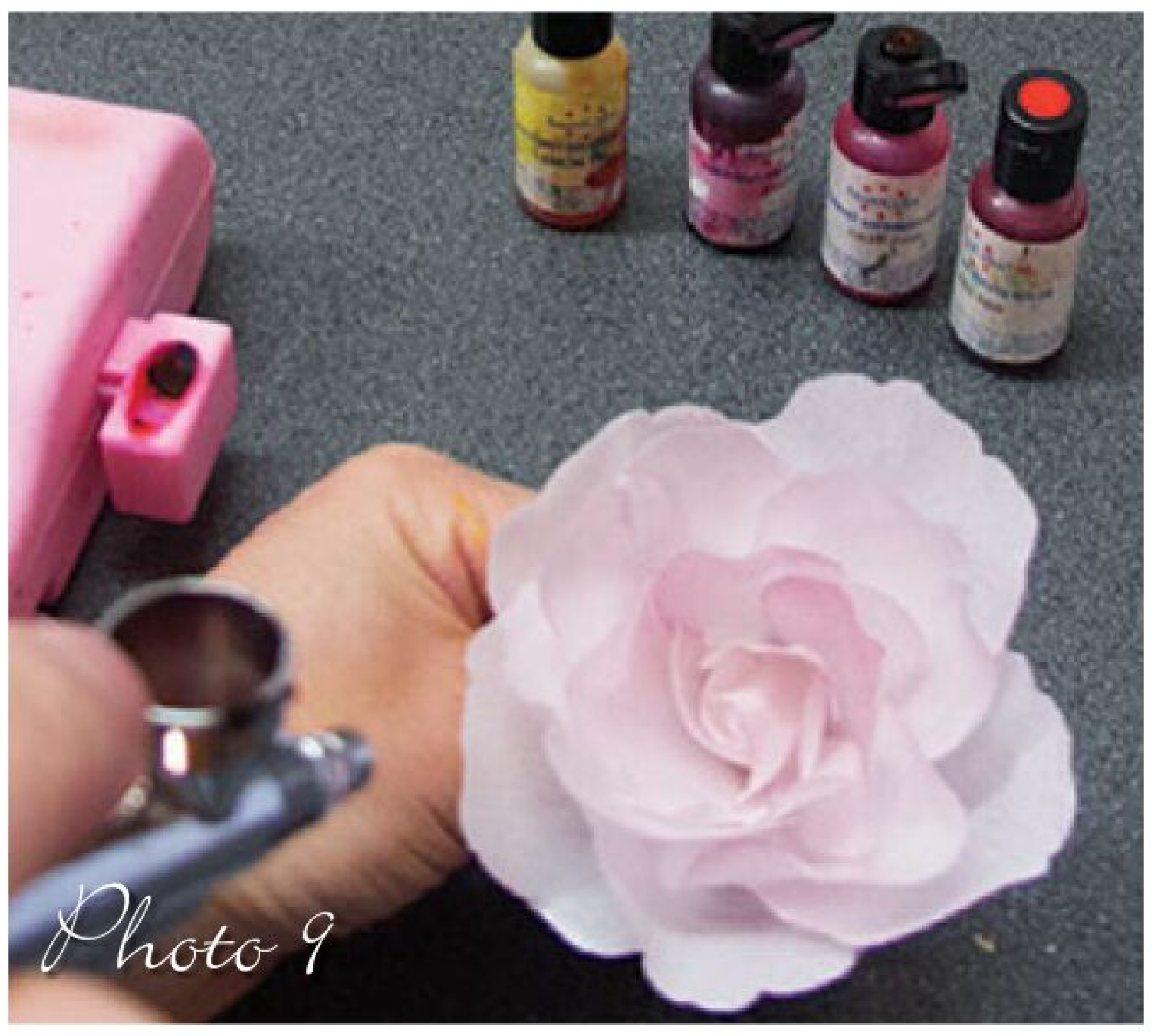
Hold the finished rose over the steamer to give it a natural look if necessary. (Photo 8)

STEP 11

Airbrush the finished rose. (Photo 9)

STEP 12

For additional depth dust the centre of the rose with petal dust. (Photo 10)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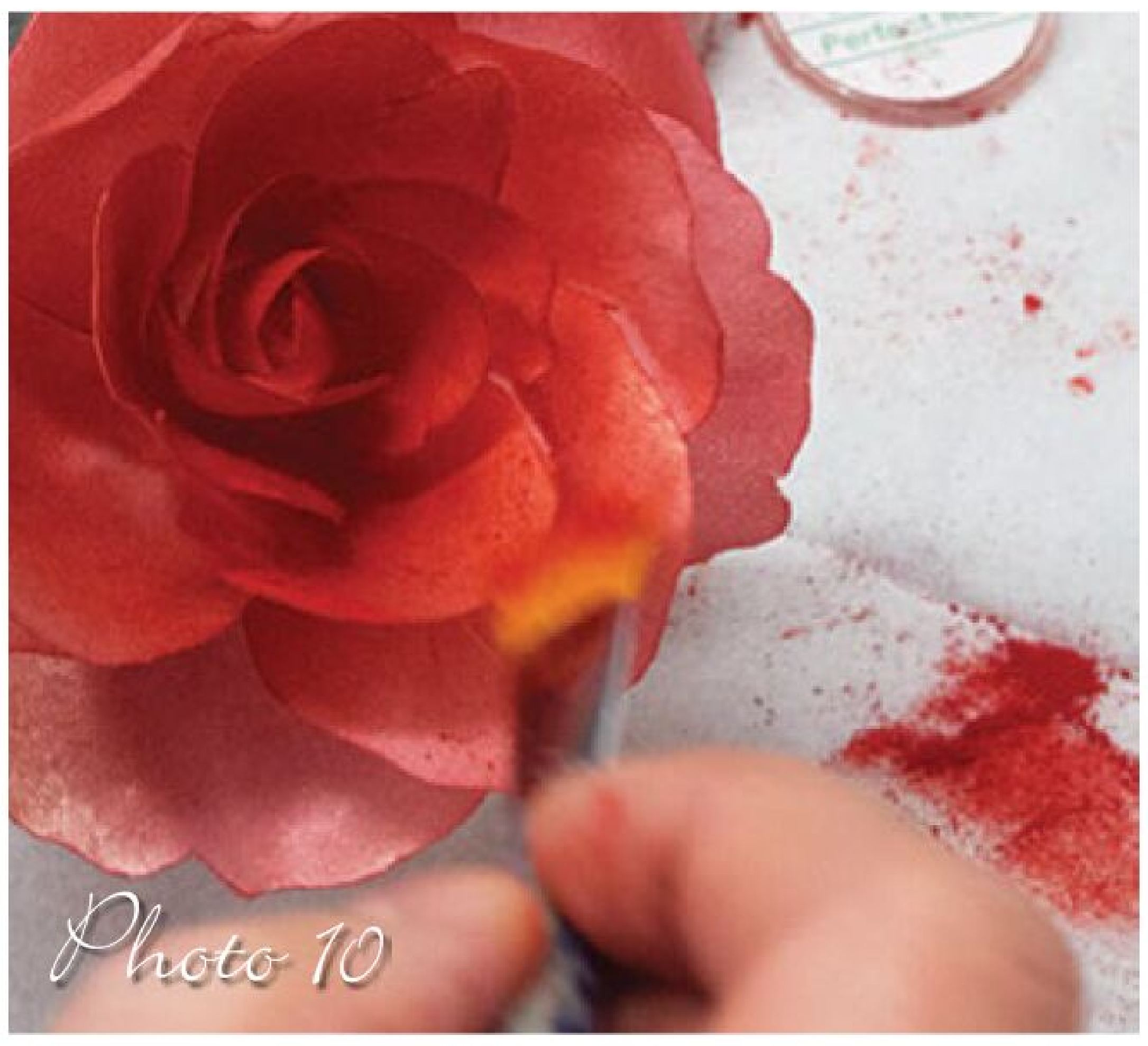
Photo 10

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Ladybug
Cupcakes

EASY LADYBUG CUPCAKES INGREDIENTS
- Cupcakes - the ones used in this project were baked in size 550 black patty pans
- Buttercream or Ganache
- Fondant in red, black and a tiny bit of white

EQUIPMENT
- Small non-stick rolling pin
- Non-stick mat
- Set of round tin cutters
- Small round cutter (a large plain piping nozzle can be used for this)
- Sugar Glue
- Small Paintbrush
- Small spatula
- Small non-serrated knife
- Bake cupcakes and allow to cool

Continued…

Whether you need something fast and effective for a school fete or something a little more detailed to wow the kids at their next birthday party, these three different versions of lady bug cupcakes are sure to give you the inspiration you need. There are some that take very little time, ingredients and equipment, that even the kids can do themselves and some that take a little more but each has its own appeal and and will suit a range of different events. Choose the one that suits you!

EASY LADYBUG CUPCAKES
STEP 1

Spread the top of each cupcake with buttercream or ganache. This will help to create a smooth base and helps the fondant to stick. (Photo 1)

STEP 2

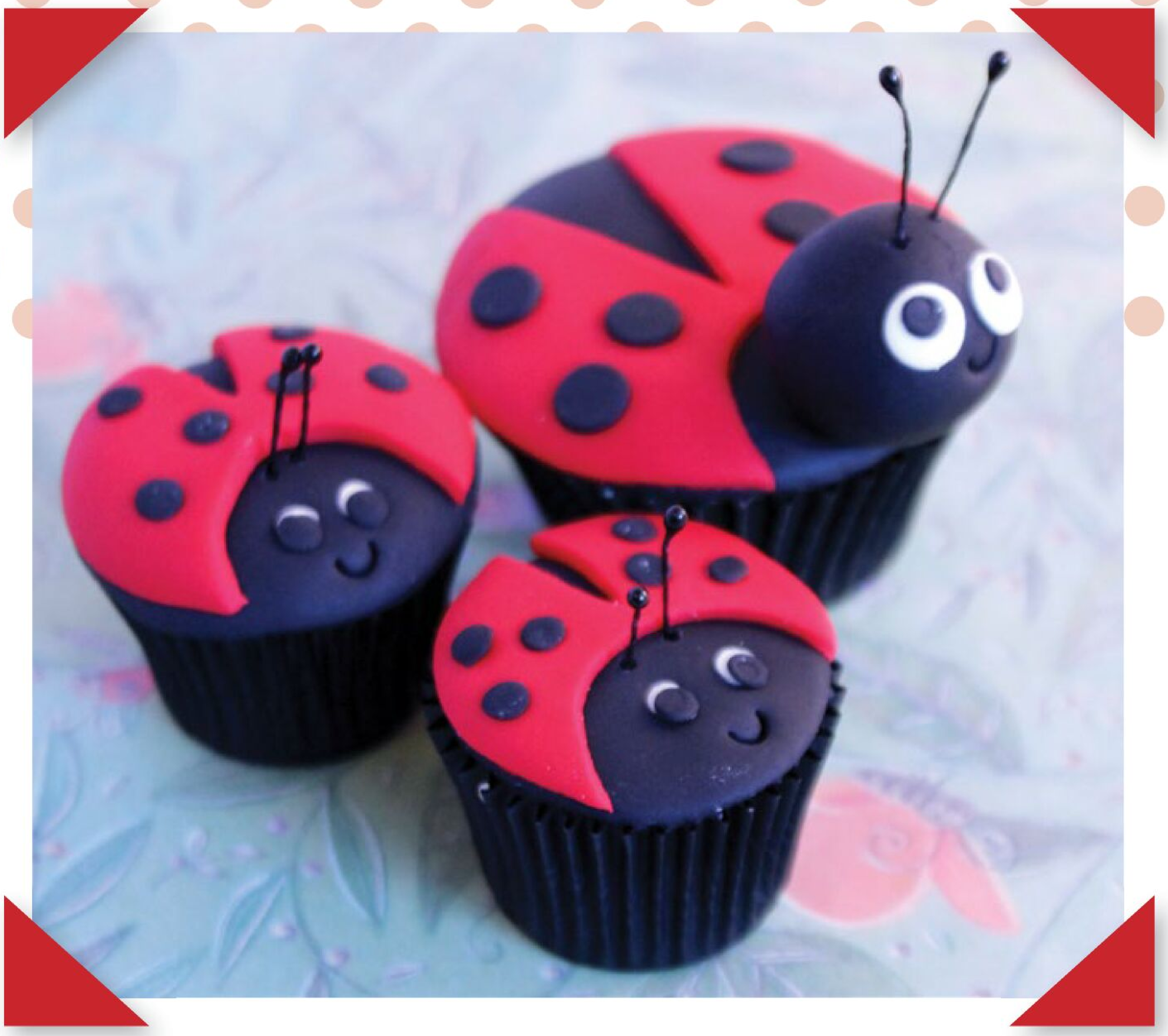
Roll out some black fondant. This can be quite soft and hard to manage when straight out of the packet so it can be useful to add a small amount of tylopour or roll it out and leave it to sit for a few minutes before trying to use it.

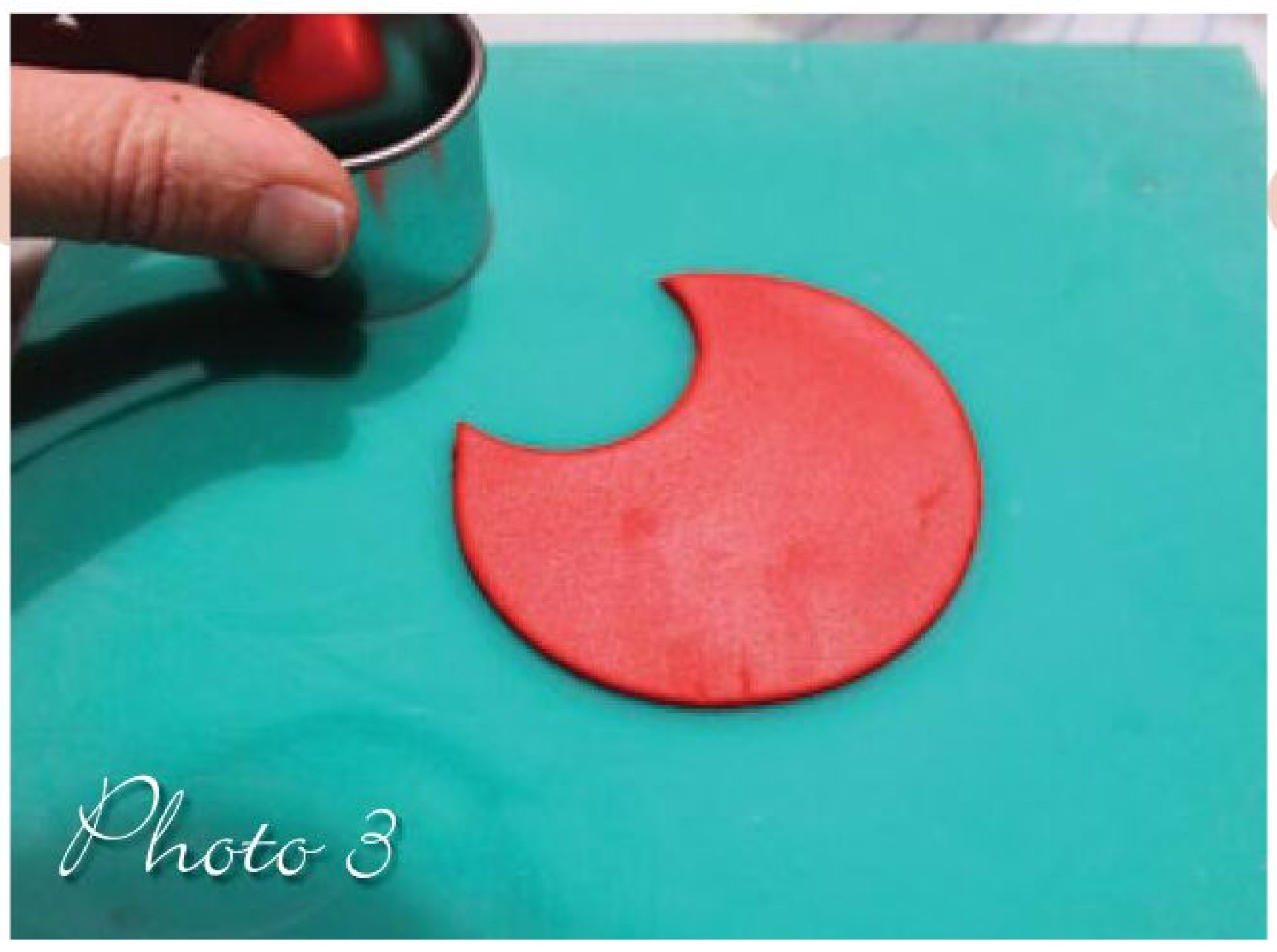
STEP 3

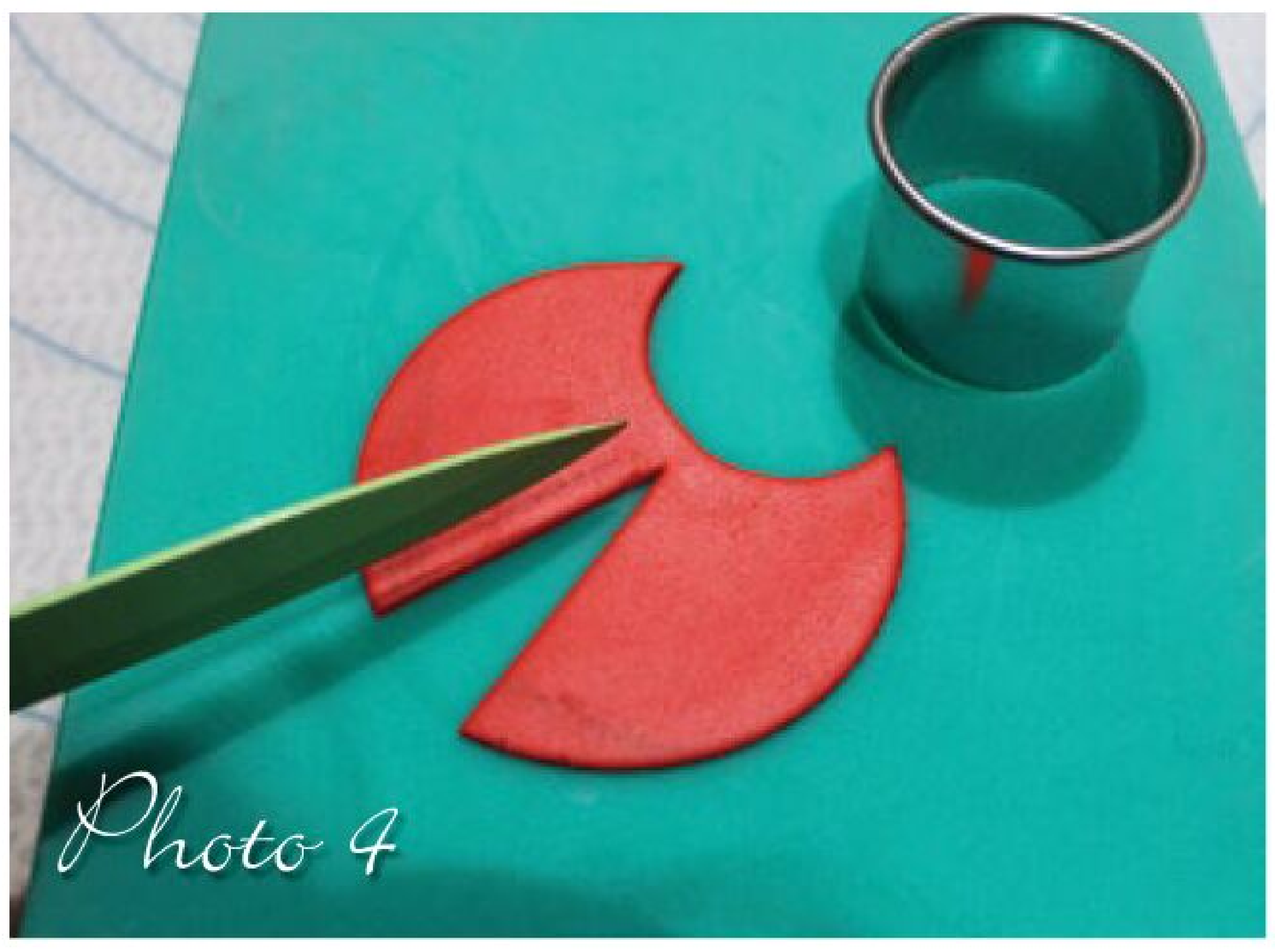
Measure the top of the cupcake and find the circle cutter that will cut an appropriate sized circle. This can be quite deceiving as you often find you need a bigger one than expected so that the circle of fondant will go all the way to the edges of the cupcake.

Photo 1

Photo 2







EASIER LADYBUG CUPCAKES INGREDIENTS

- Cupcakes - the ones used in this project were baked in size 550 patty pans
- Buttercream
- Fondant in red and green

EQUIPMENT

- Small non serrated knife or similar modelling tool
- Tiny ball tool or end of thin paintbrush or similar
- Fine Paintbrush
- Black liquid food colouring
- Leaf ejector cutter
- 1M Piping Nozzle
- Piping Bag

Continued…

STEP 4

Carefully place the round disc of black fondant on top of the cupcake and smooth it on with your hand. (Photo 2)

STEP 5

Roll out a small amount of red fondant and using the same sized circle cutter, cut another circle.

STEP 6

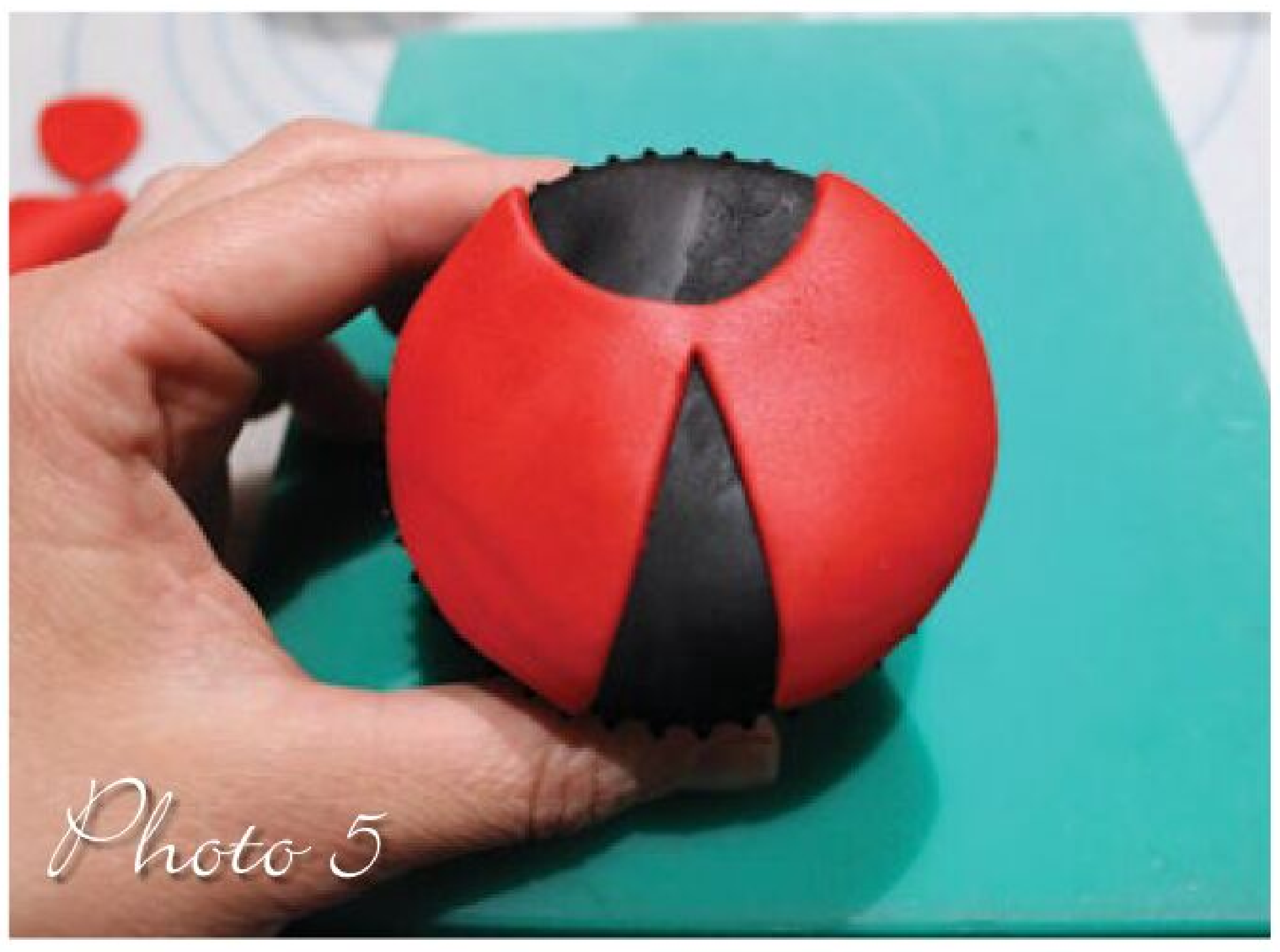
Use a small round cutter to cut a section out of the red circle and then using a non serrated knife, cut a "V" shape from the middle of the other side of the circle. (Photos 3 and 4)

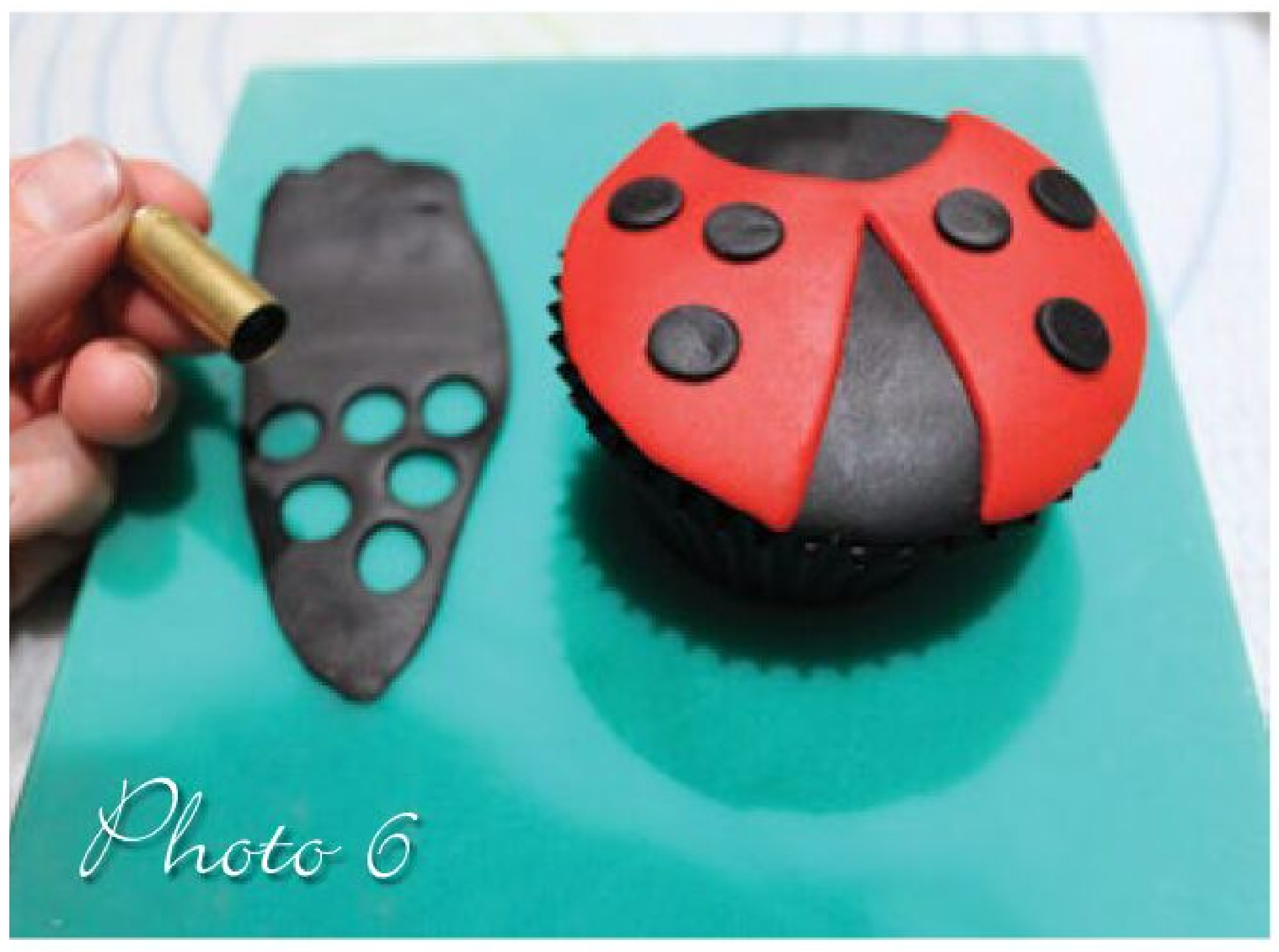
STEP 7

Carefully transfer this to the cupcake and attach with a small amount of sugar glue. It can be useful to brush a small amount of glue on to the black disc and then add the red.
Shape the red piece so that it fits the cupcake and reaches the edges. (Photo 5)

STEP 8

Roll out some more of the black fondant and using a small round cutter or a large plain tip nozzle, cut six small circles. Stick three onto each wing of the lady bug. (Photo 6)





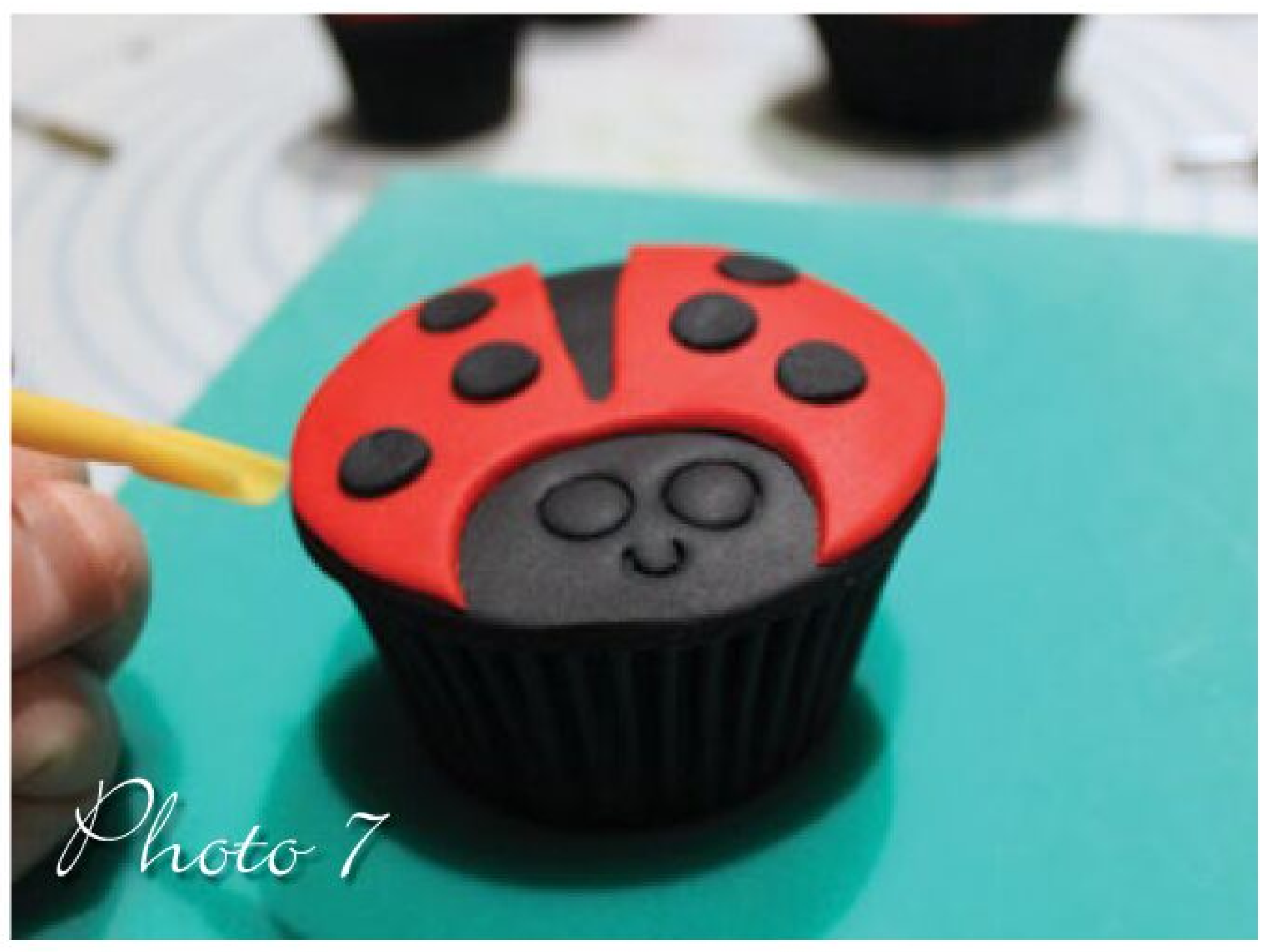


Photo 7

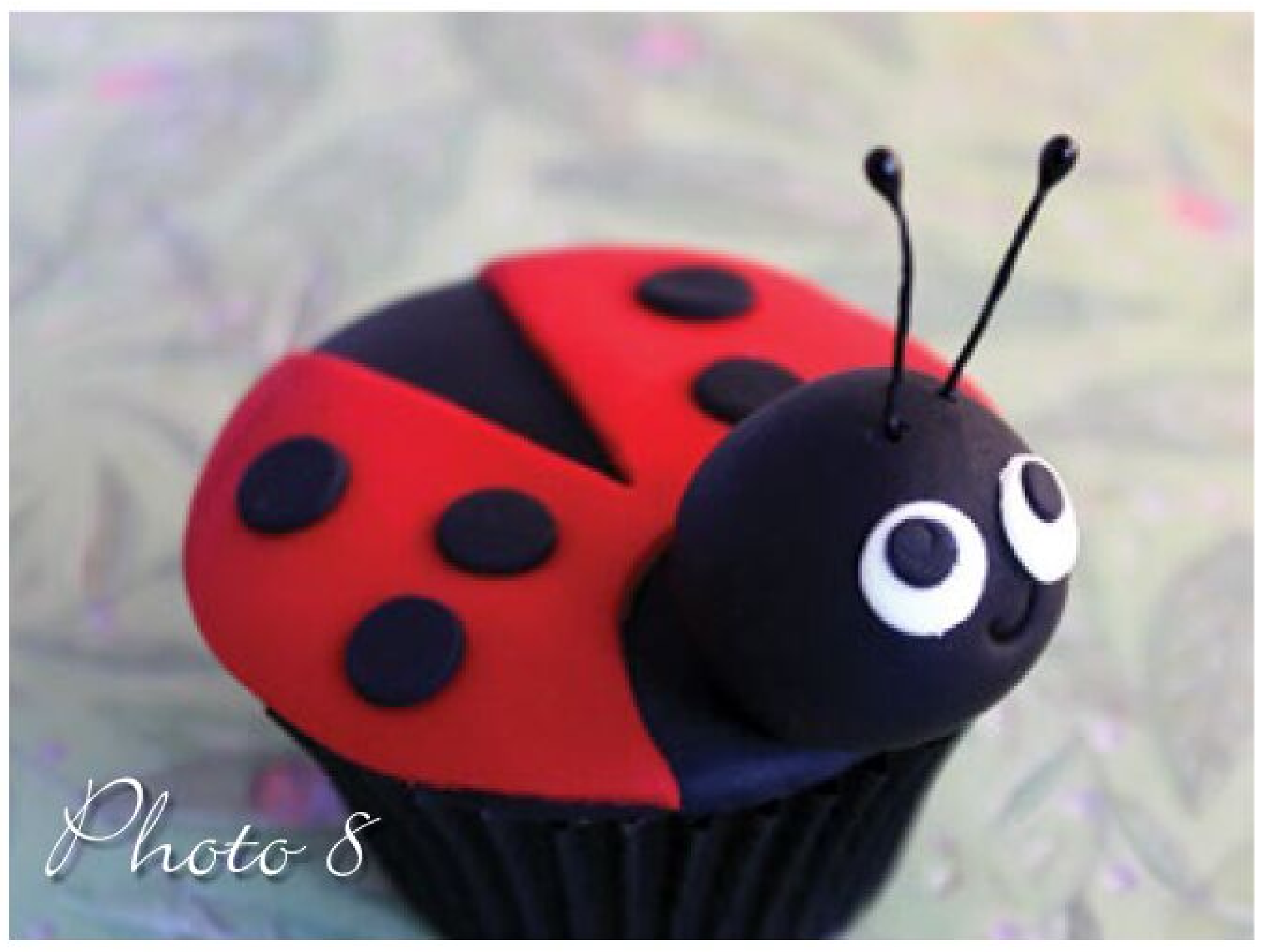


Photo 8

STEP 9

Use the same round cutter to indent two eyes and a half circle for the mouth. (Photo 7)

STEP 10

Stick on two round white circles where the eyes are to go and add a small black circle on top of that.

STEP 11

For the antennae you can use raw spaghetti or thin noodles and add a tiny ball of fondant to the end of each one. Stamens also look really good but they aren't edible and could be an issue especially if young children are to be eating them.

VARIATION

Roll a small ball of black fondant and stick it on for the head. Then add eyes, mouth and antennae as before. (Photo 8)

EASIER LADYBUG CUPCAKES

STEP 1

Roll a small ball of red fondant. (Photo 9)

STEP 2

Use the knife or a similar modelling tool to indent a head and a line down the middle to form the wings. (Photo 10)

STEP 3

Use the ball tool or similar, to

Photo 9

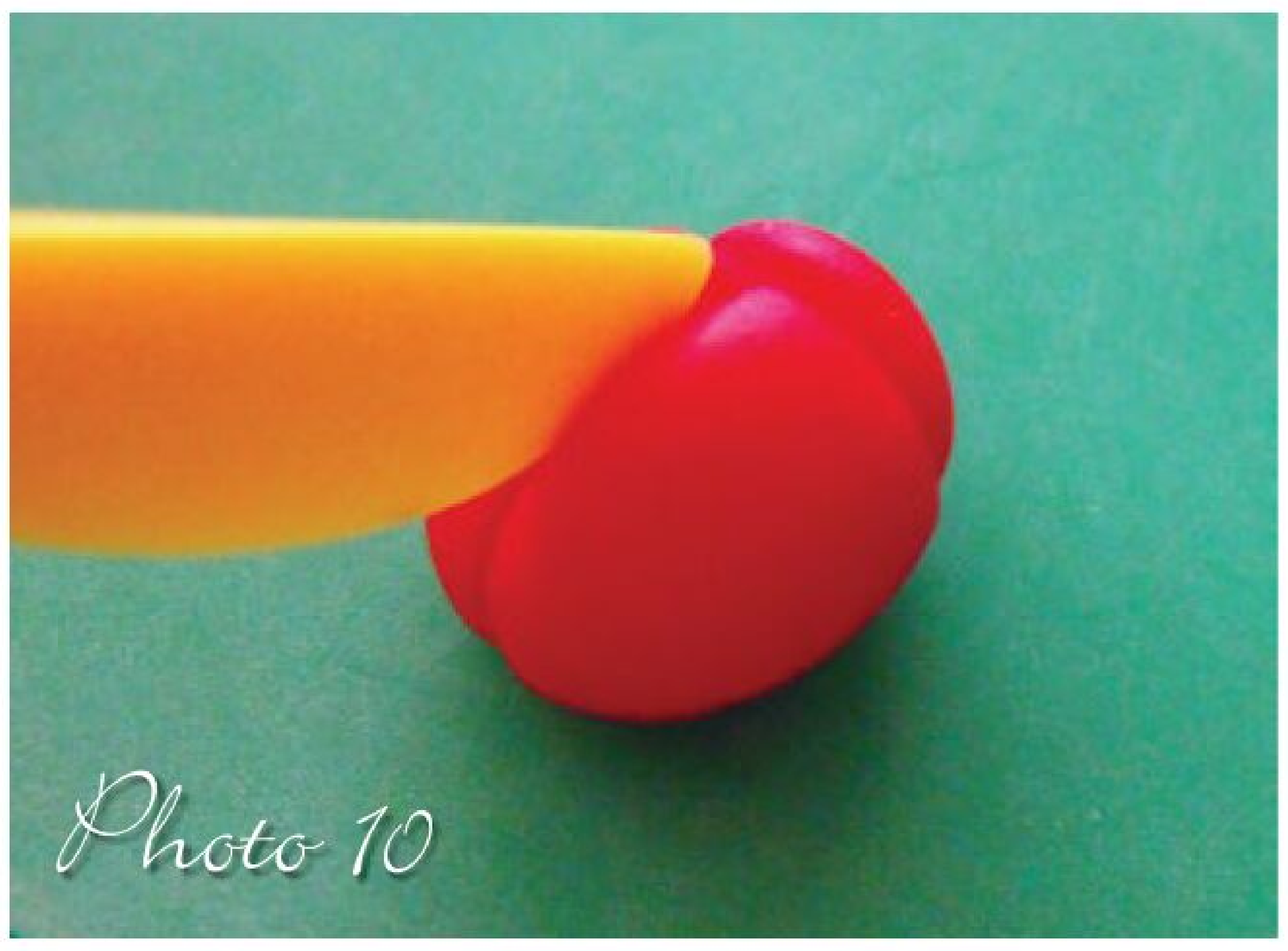


Photo 10

Ladybug Cupcakes

EASIEST LADYBUG CUPCAKES
INGREDIENTS
- Cupcakes - the ones in this project were baked in size 550 patty pans
- Green Buttercream
- Chocolate lady bugs (can often be found in discount stores)
- Lolly Mint Leaves

EQUIPMENT
- Small spatula

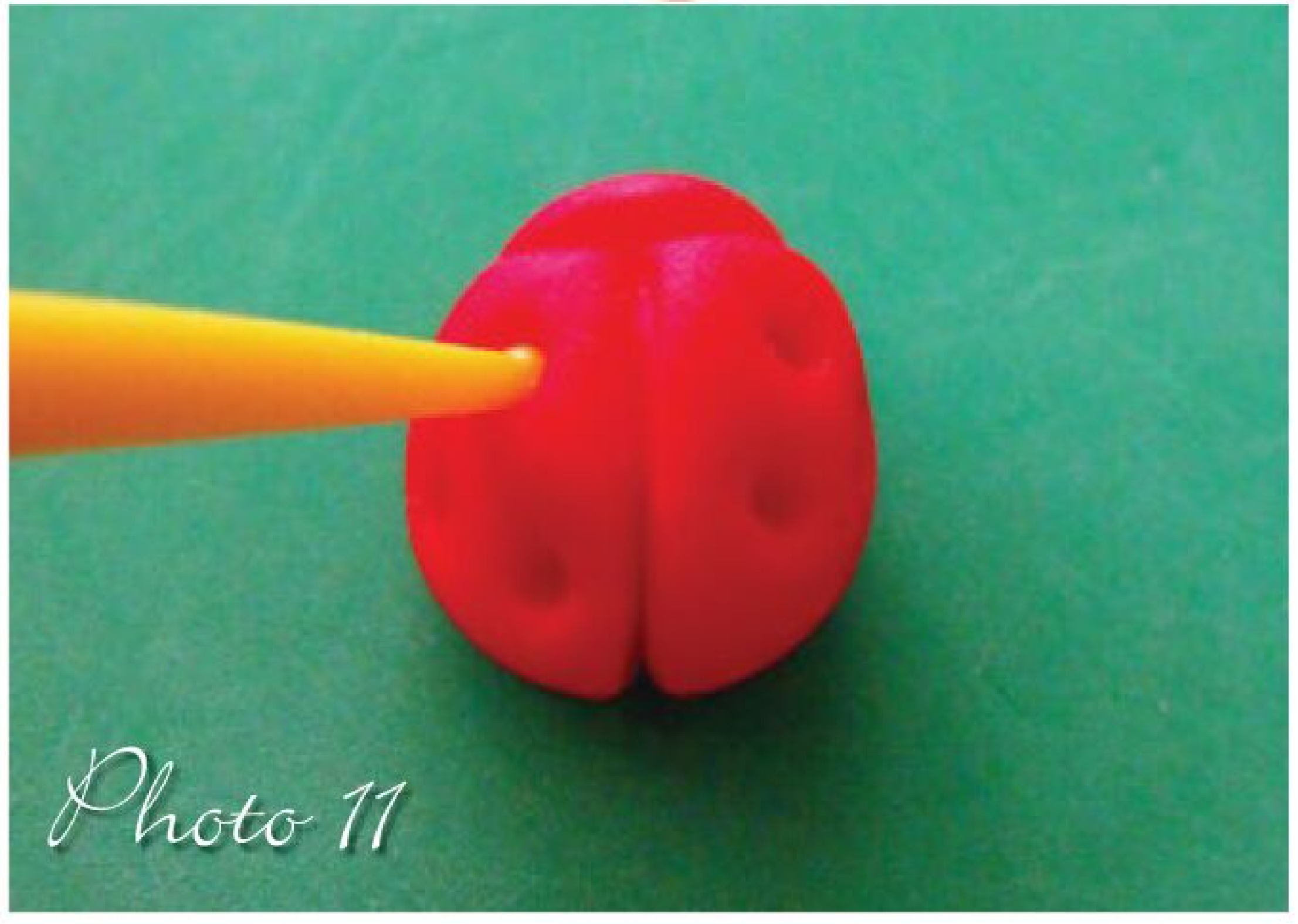


Photo 11

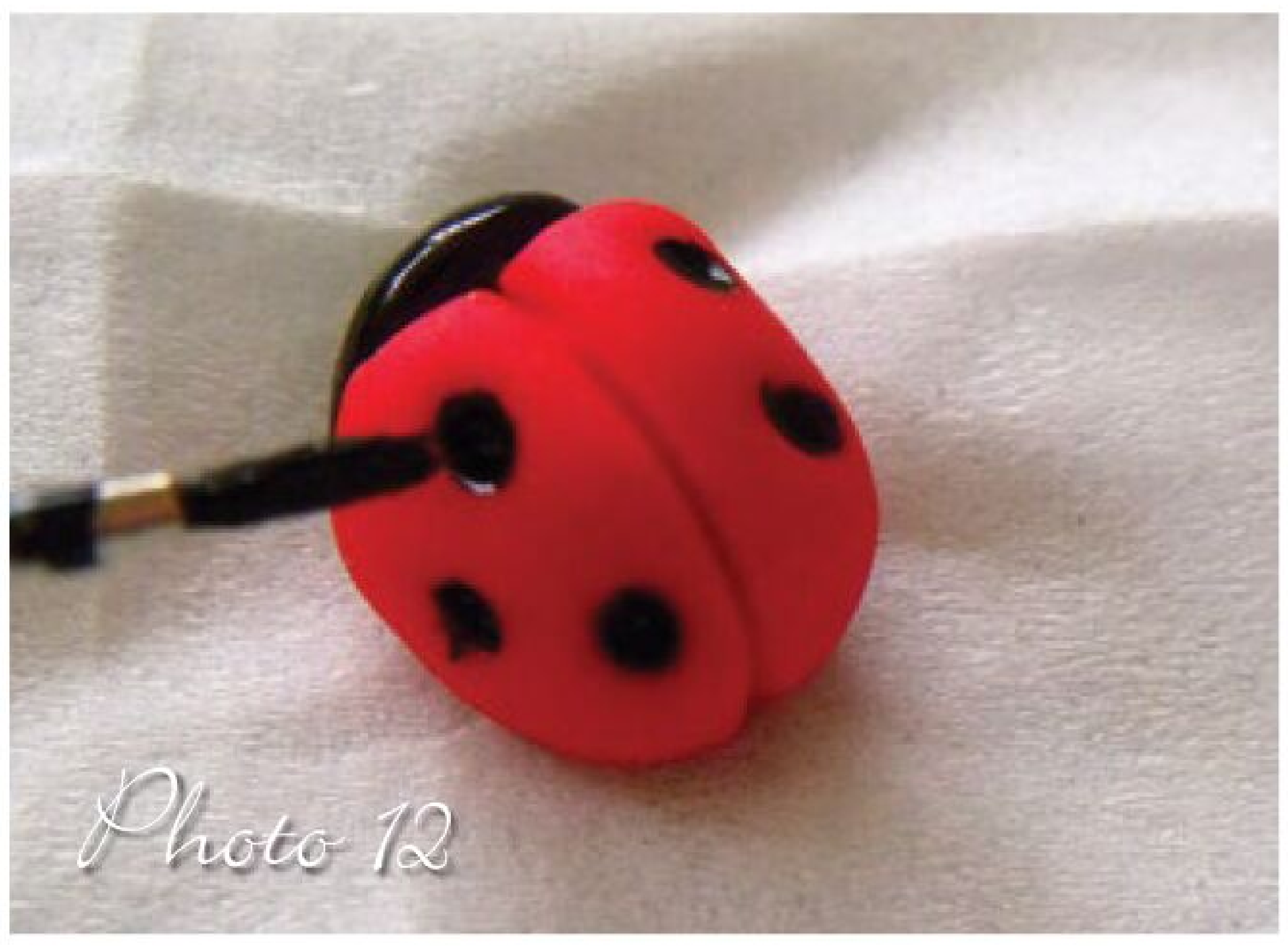


Photo 12

indent three spots on the ladybug's back. (Photo 11)

STEP 4

Paint the ladybug's head, spots and a line down the back with the black liquid colour. This will be sticky until it has dried so if using straight away, handle carefully so as not to smudge it. (Photo 12)

STEP 5

Roll out some green fondant and use the ejector cutter to cut out as many leaves as you require. (Photo 13)

STEP 6

Place the 1M tip in a piping bag and pipe a swirl of buttercream on each cake. Add the leaves and the lady bug.

VARIATION

- You could use mint leaves instead of making your own or you can purchase premade leaves that are perfect for cupcakes.

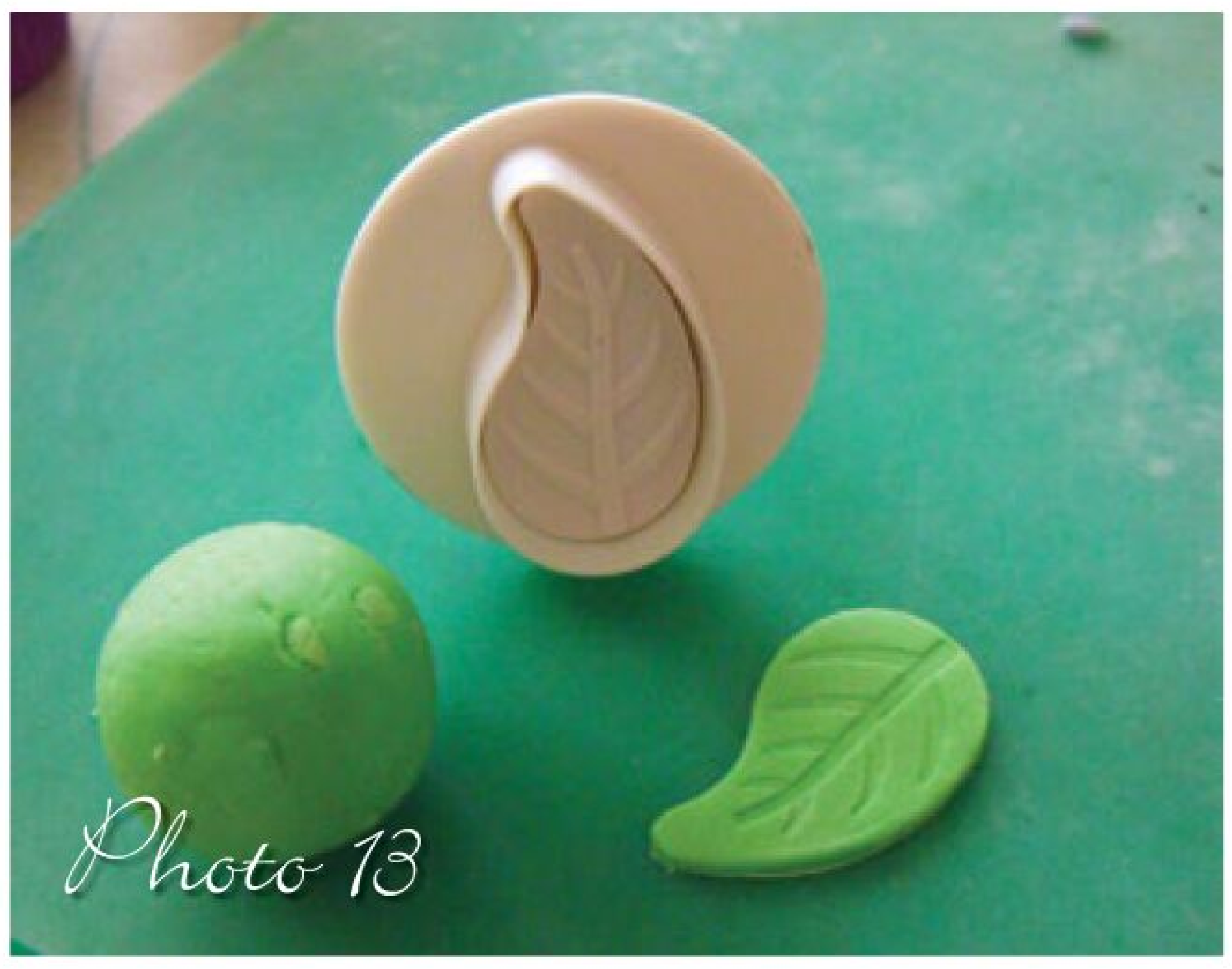


Photo 13

- Make a white flower and allow to dry and place the ladybug in the centre

EASIEST LADYBUG CUPCAKES

STEP 1

Spread a small amount of buttercream on each cupcake, creating as smooth a finish as possible. (Photo 14)

STEP 2

Place a chocolate lady bug and leaf on the top of each cupcake. (Photo 15)

VARIATION

- You could add these decorations to a piped swirl of icing
- You could add a sprinkle of green sanding sugar or green sprinkles
- You could use a grass nozzle and pipe green grass under the ladybugs and leaves

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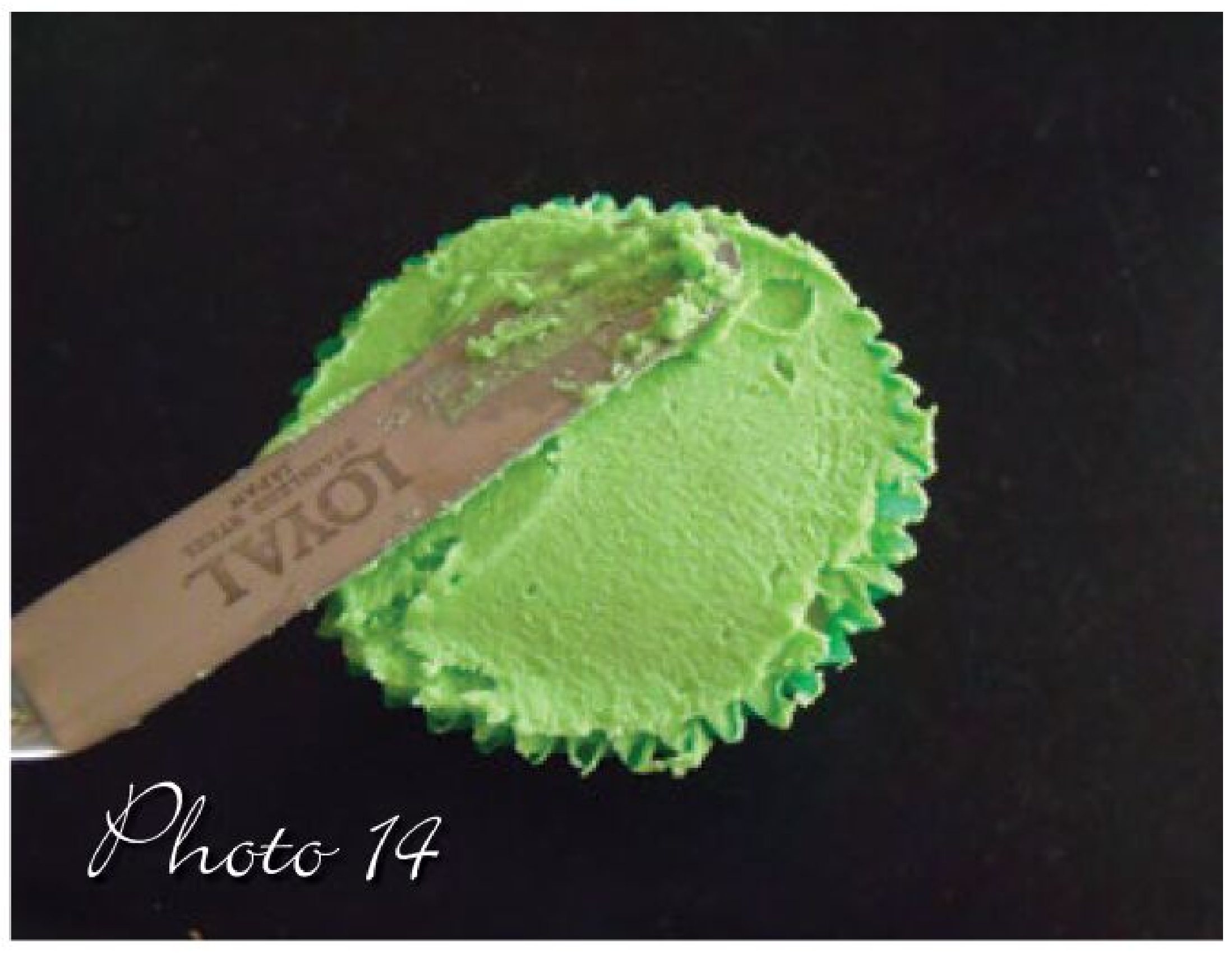

Photo 14

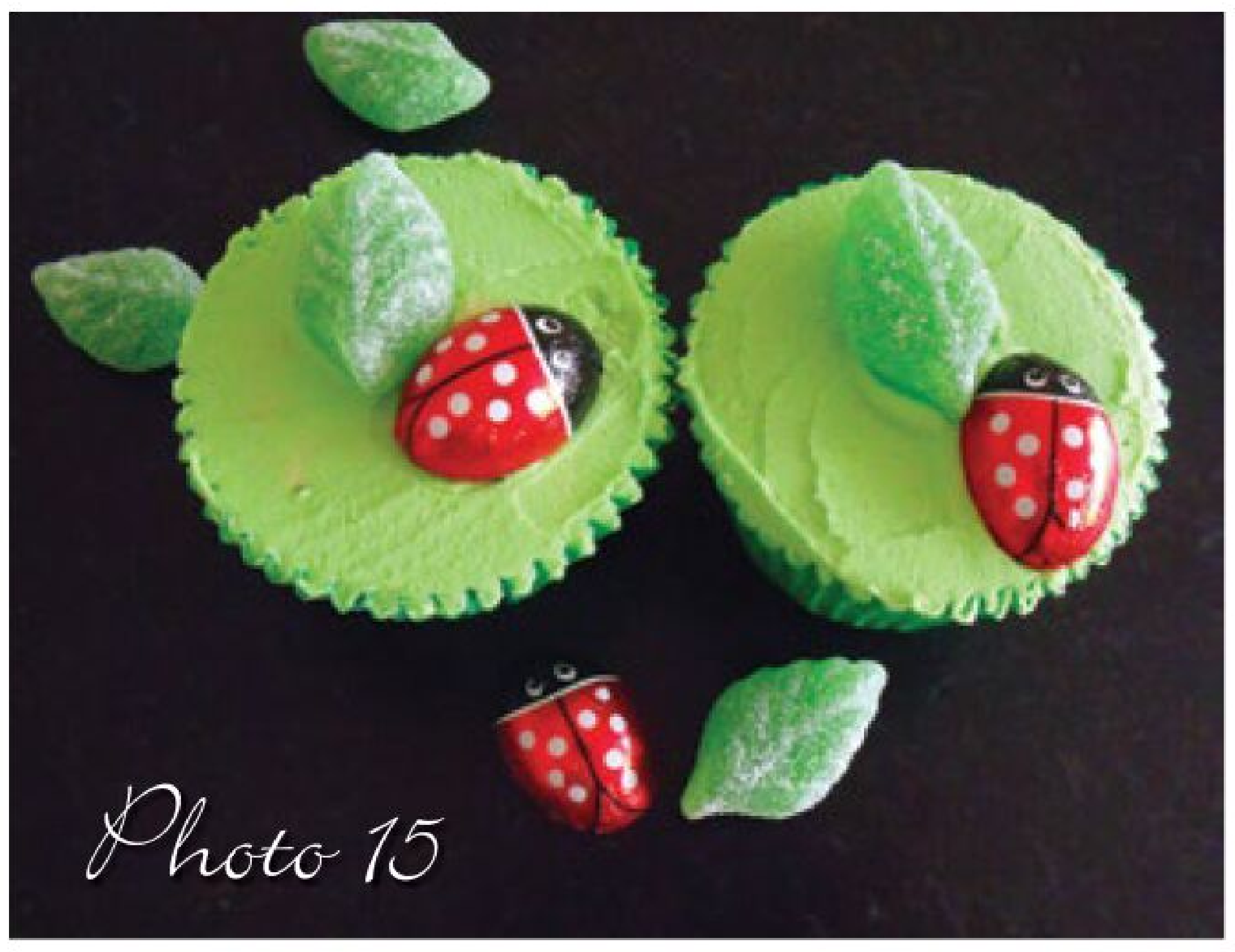

Photo 15

Kingston Cupcakes

INGREDIENTS

- 100 grams of so lite shortening (available from Cake Decorating Central)
- 750 grams icing sugar mixture
- Dash of clear vanilla essence
- Bakels Caramel Paste to taste (available from Cake Decorating Central)
- 1 packet of Arnott's Kingston biscuits

EQUIPMENT

- Measuring jug, cups and spoons
- Large mixing bowl
- Electric mixer
- Wilton 1M piping tip
- Disposable piping bag
- Baking cups
- Baking tray
- Martha Stewart disposable cupcake stand in white
- Raffia ribbon

Easy

The yummy recipe for Kingston Cupcakes is on page 70.

MAKING FROSTING

STEP 1

Beat the so lite shortening in an electric mixer until soft.

STEP 2

Add a dash of clear vanilla, approx 1/3 of the icing sugar mixture and approx 1/3 of the water and mix on low speed until combined.

STEP 3

Continue to add the icing sugar mixture and water in batches, mixing in between each addition.

STEP 4

Finally beat on high speed for 3 minutes for a nice fluffy frosting.

If you wish to frost half of your cupcakes with caramel flavoured frosting as we have, half the batch of frosting and flavour half with Bakels caramel paste.

DECORATING

STEP 1

Tie a bow on each cupcake with the raffia ribbon, six with white raffia, and six with brown paper raffia. (Photo 1)

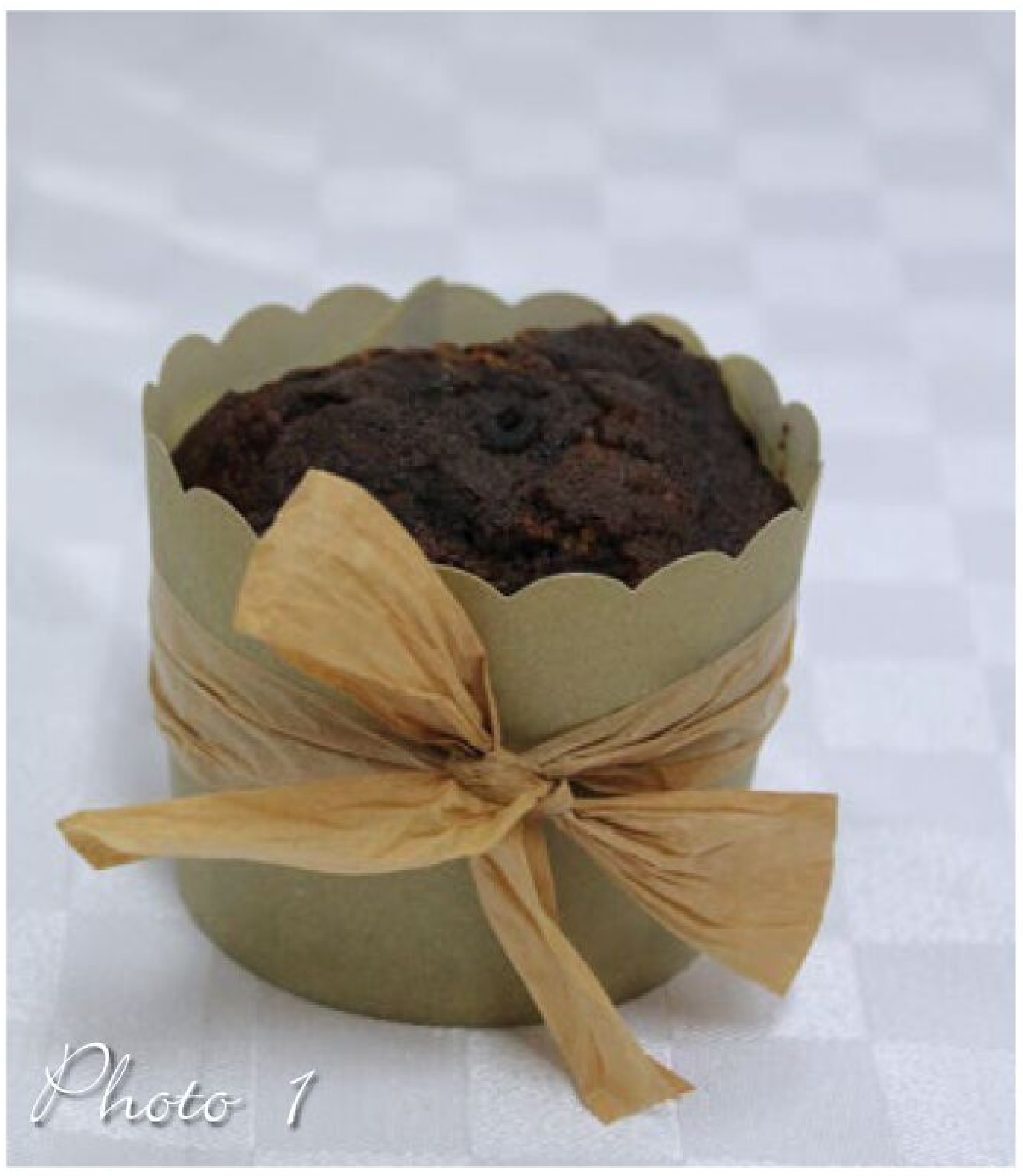
Photo 1

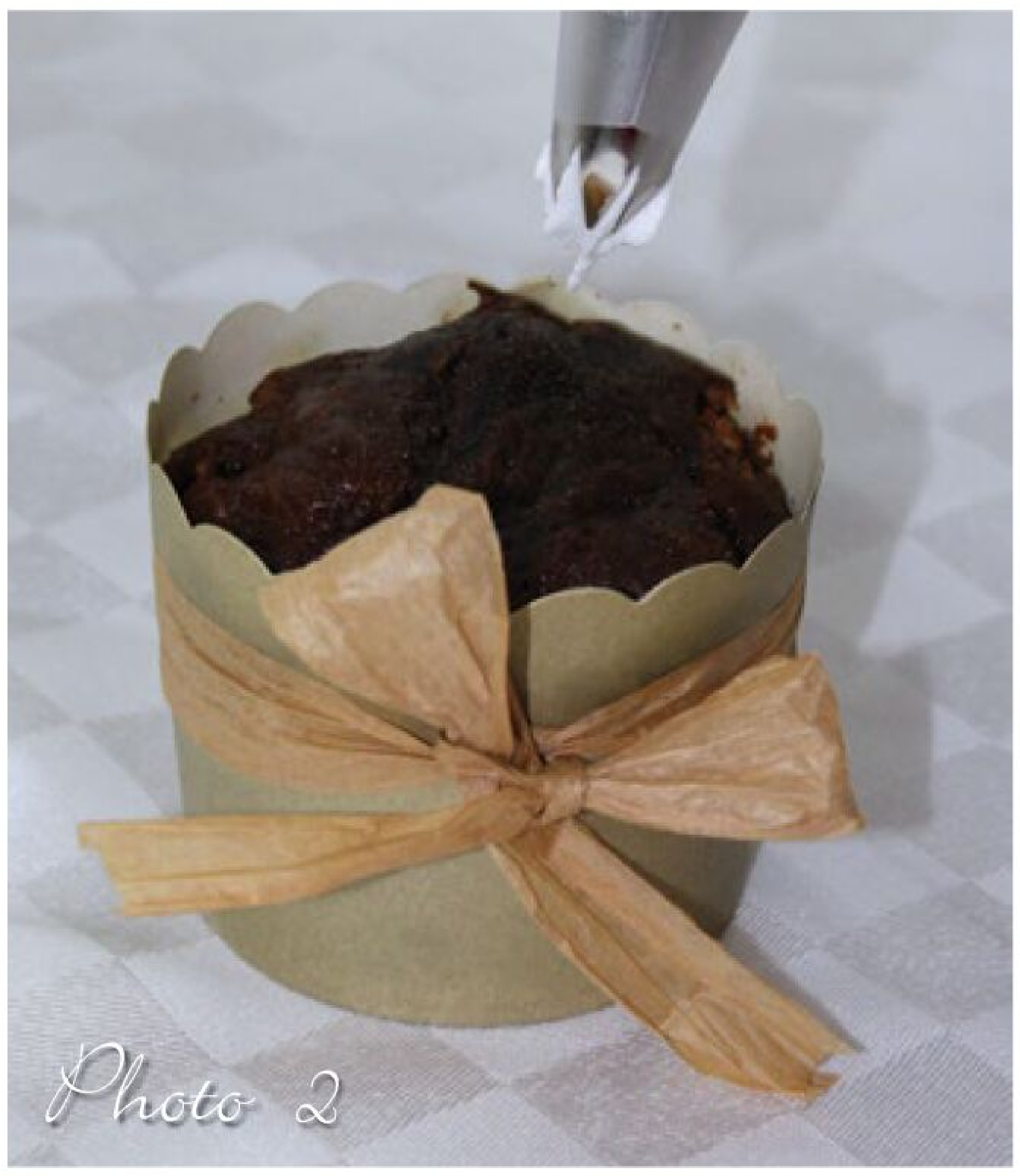
Photo 2

Kingston
Cupcakes

Easy

Tip: Always keep your frosting in an air tight container when not in use to prevent a slight crust from forming. This frosting will last 10 days in an airtight container.

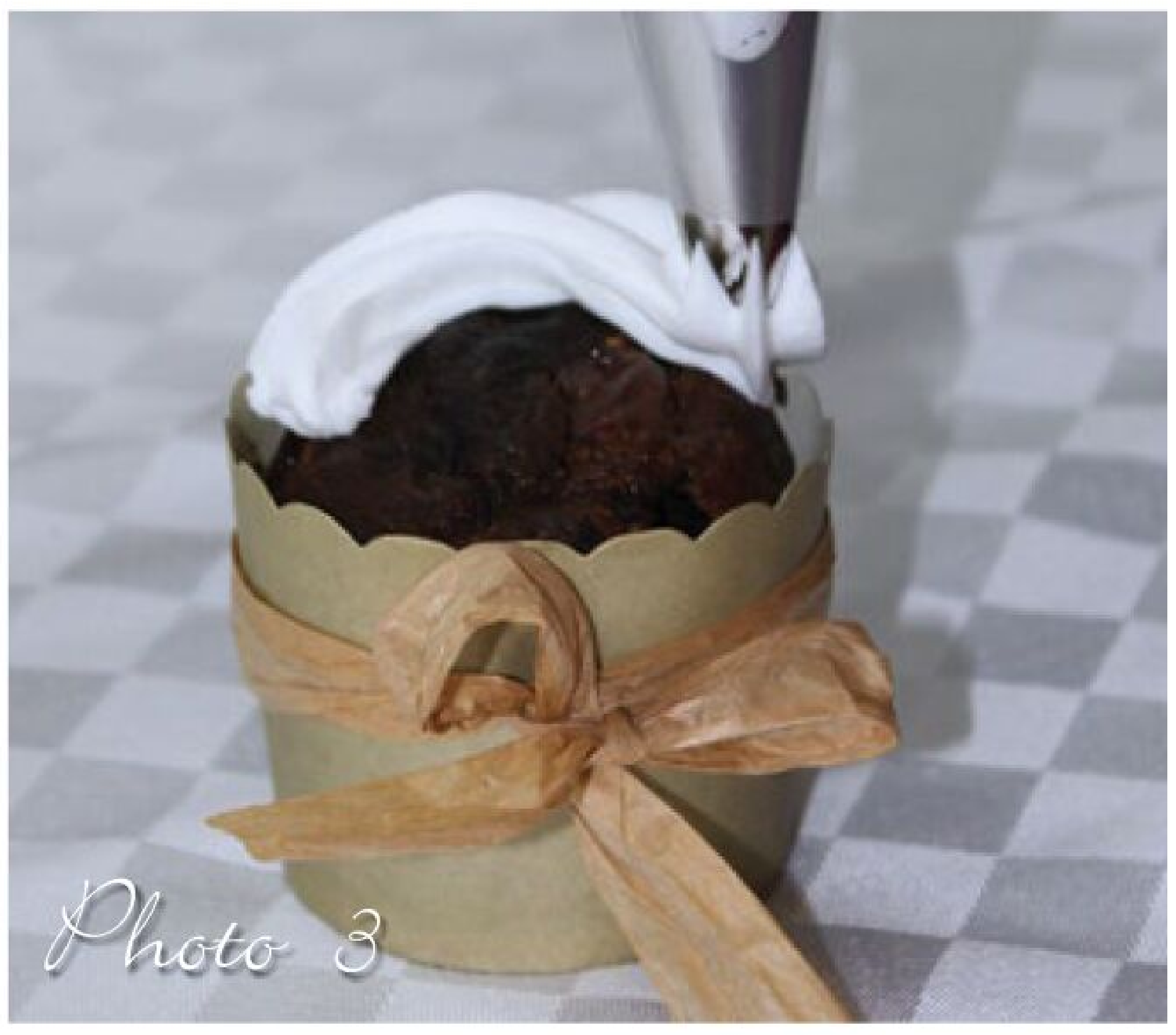

Photo 3

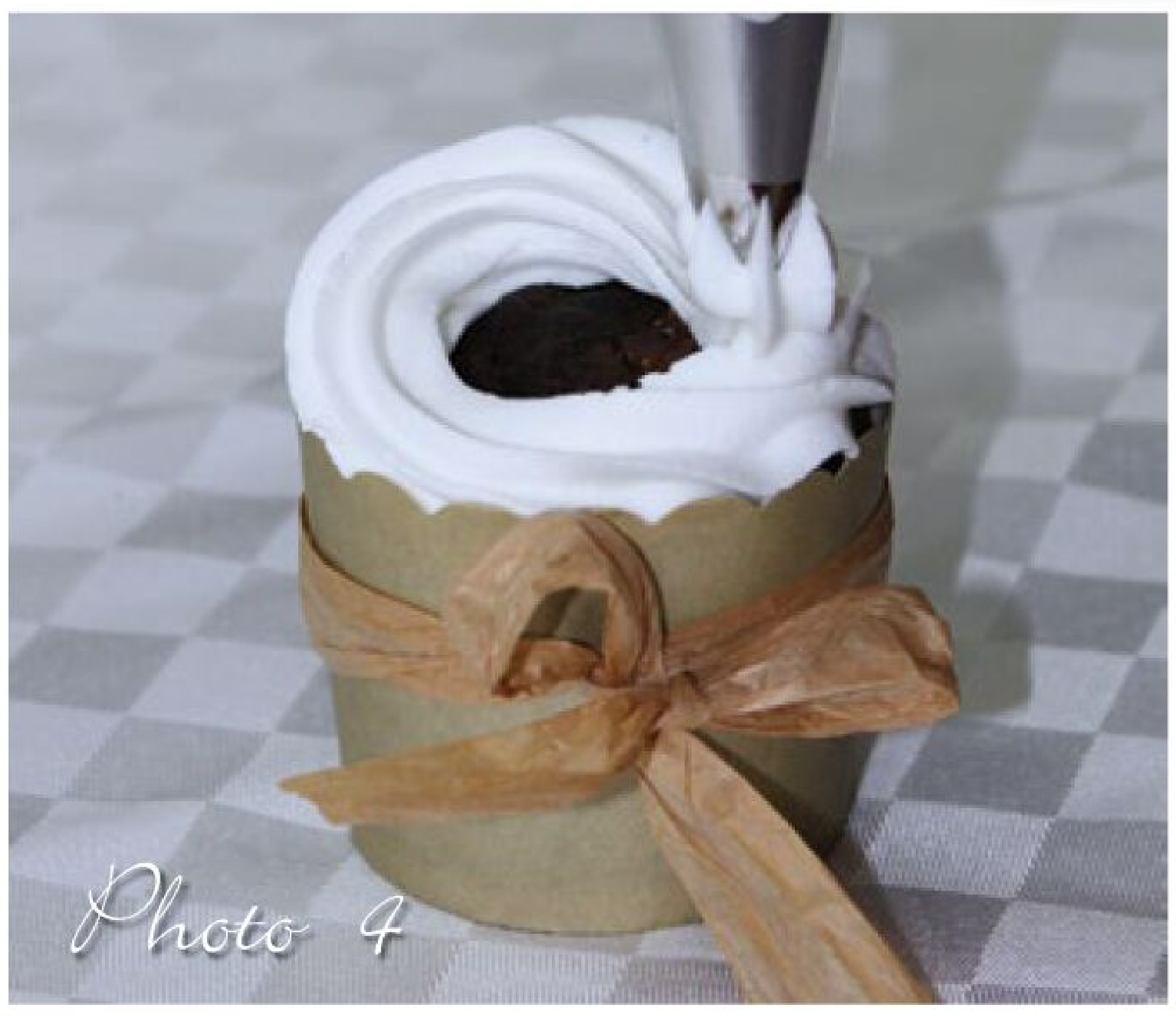

Photo 4

STEP 2

Place frosting in a disposable piping bag with a Wilton 1M tip and swirl the frosting on top of each cupcake. (Photo 2, 3, 4 and 5)

Decorate six in white frosting and six in caramel frosting.

STEP 3

Push a Kingston biscuit on top of each cupcake. (Photo 6)

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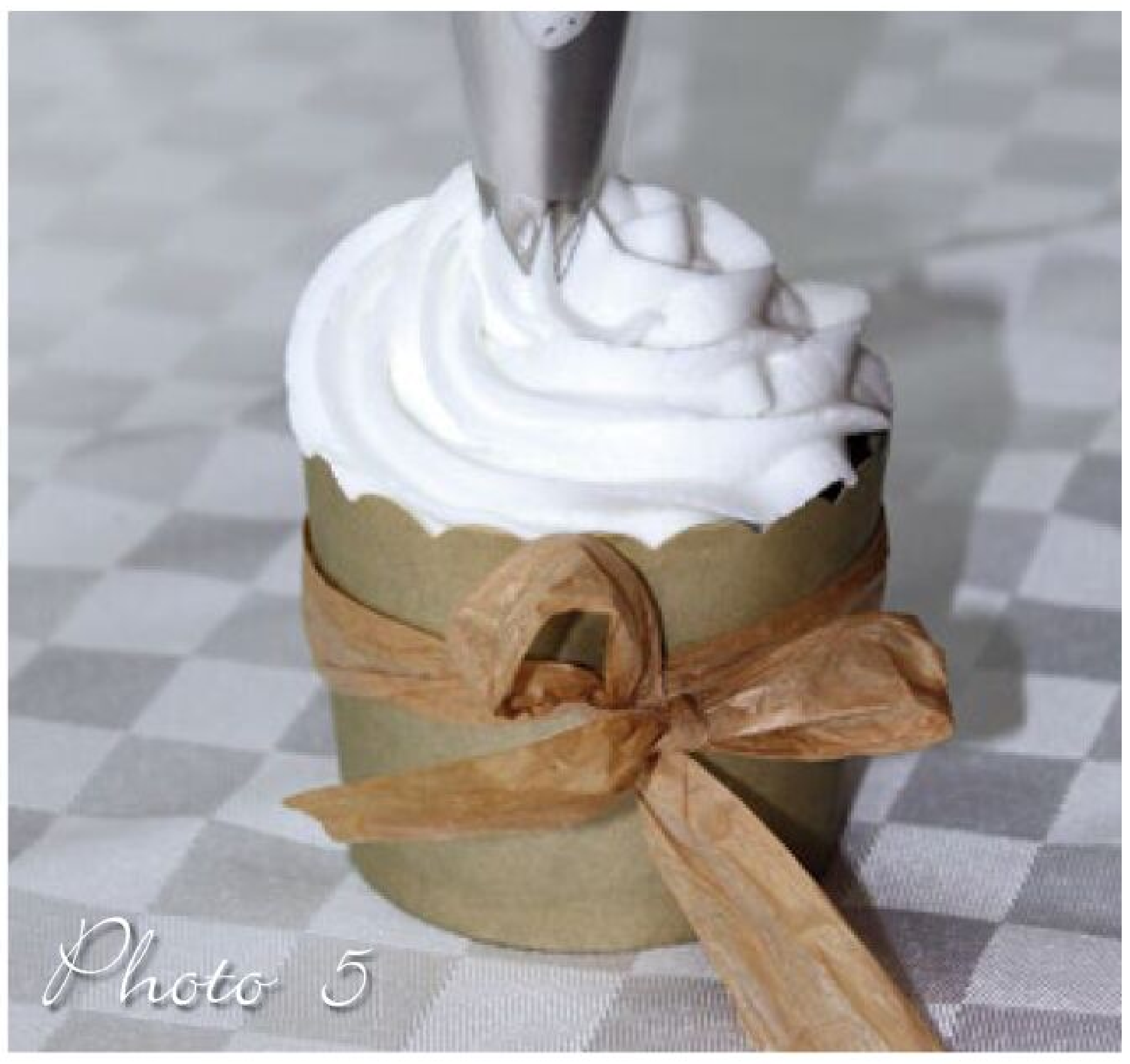

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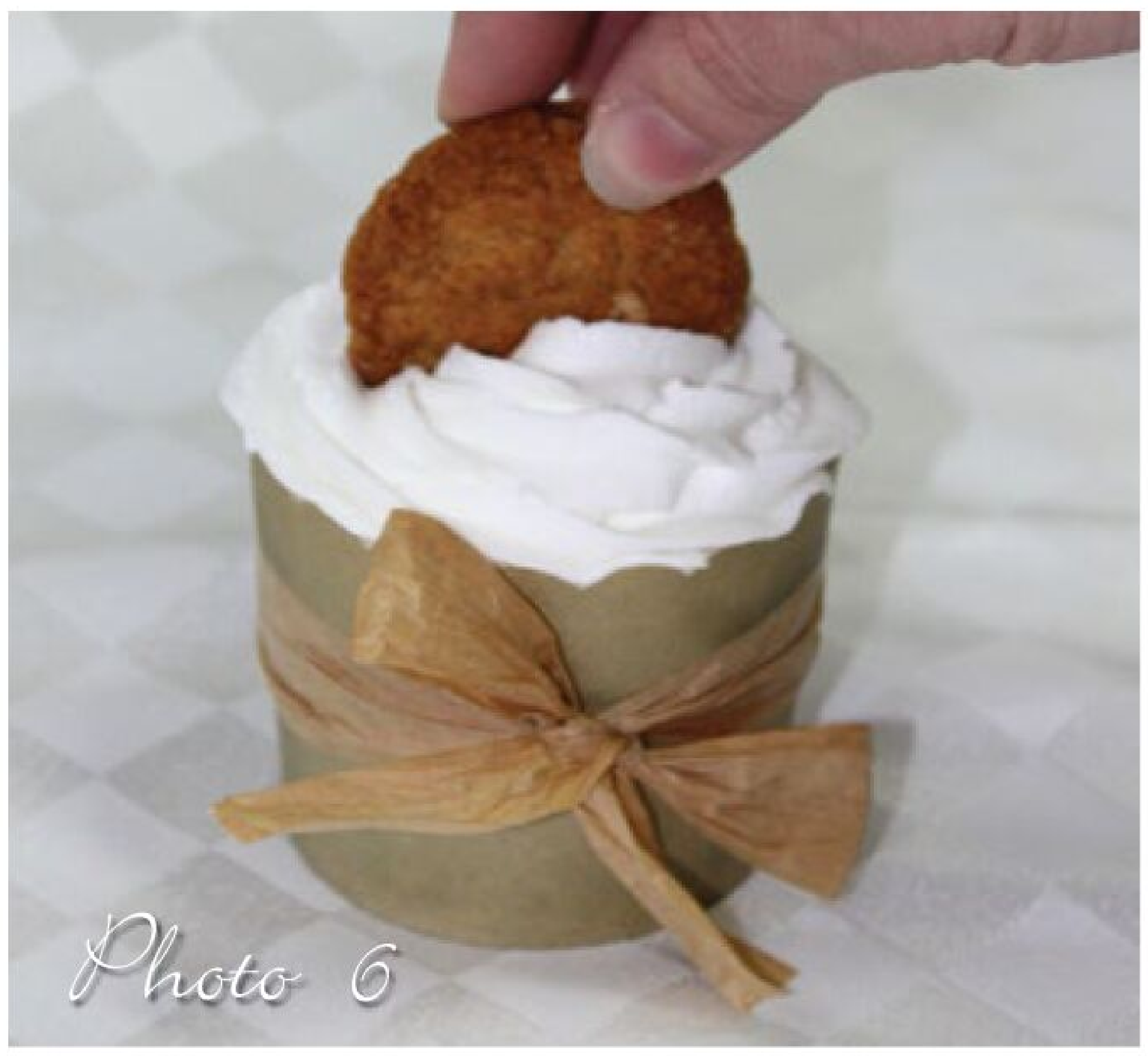

Photo 6

Looking for a realistic *Vintage Effect* on your cakes?

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Cake Crack comes in powder form and once mixed is easily coloured with gel paste. Apply with a brush directly to any sugarpaste or even onto any sugarcookie dough before baking.

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Sea Themed
Cake Pops and Pretzels

CAKE POPS INGREDIENTS

- Blue Candy Melts
- Pre-made chocolate mud cake (crumbled)
- Fondant - orange, black and white was used in this project but you can use any colours you like
- Natural Sugar (larger crystals) spread in a bowl/ plate

EQUIPMENT

- Candy Sticks
- Sea Themed Mould (I used a fish and a starfish)

PRETZELS INGREDIENTS

- Large Pretzels
- Blue Candy Melts
- Large Natural Sugar Granules

I'M EZY

Easy

Perfect for a summer themed party, these cake pops and pretzels make the perfect accompaniment for a desert table.

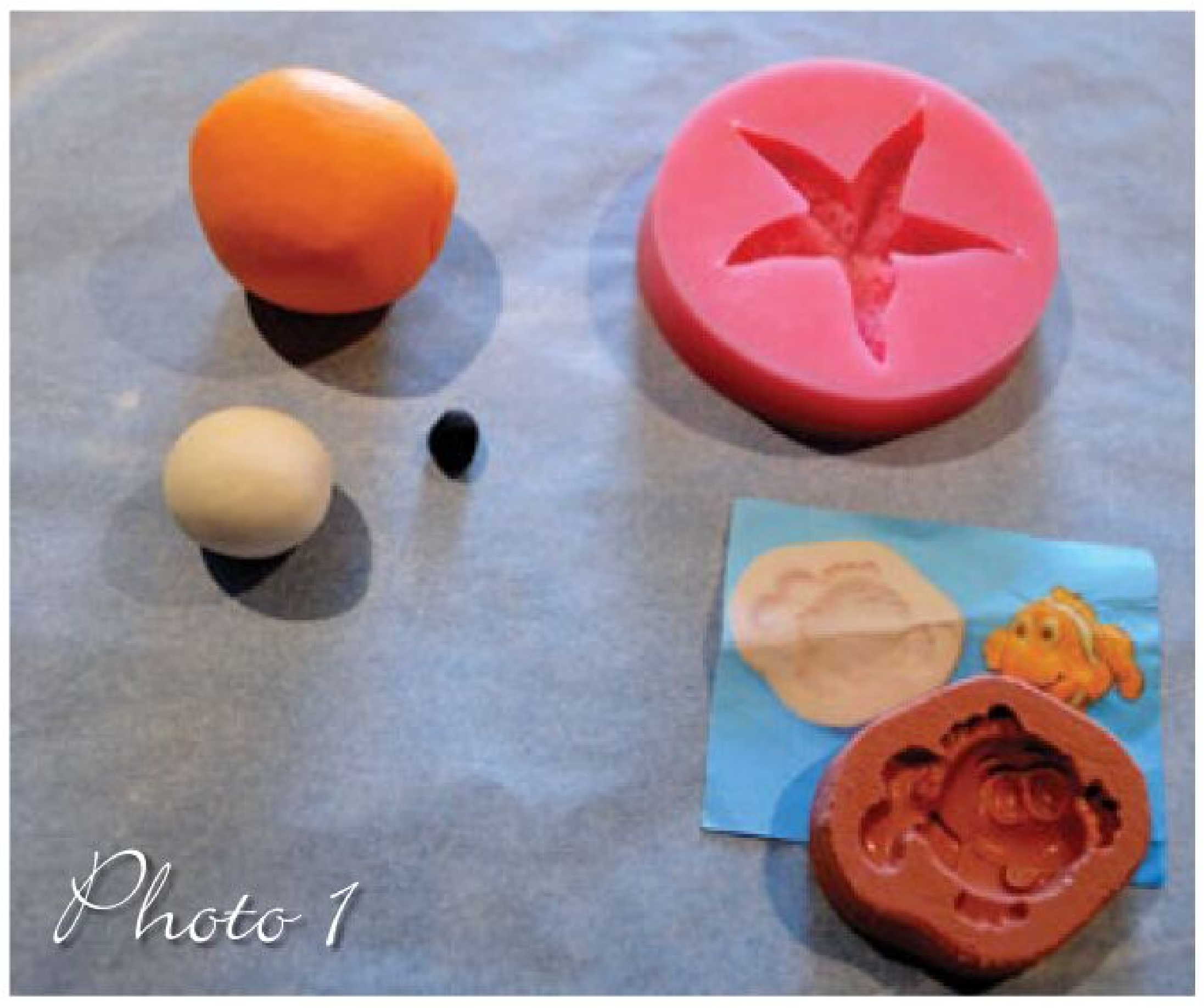


Photo 1

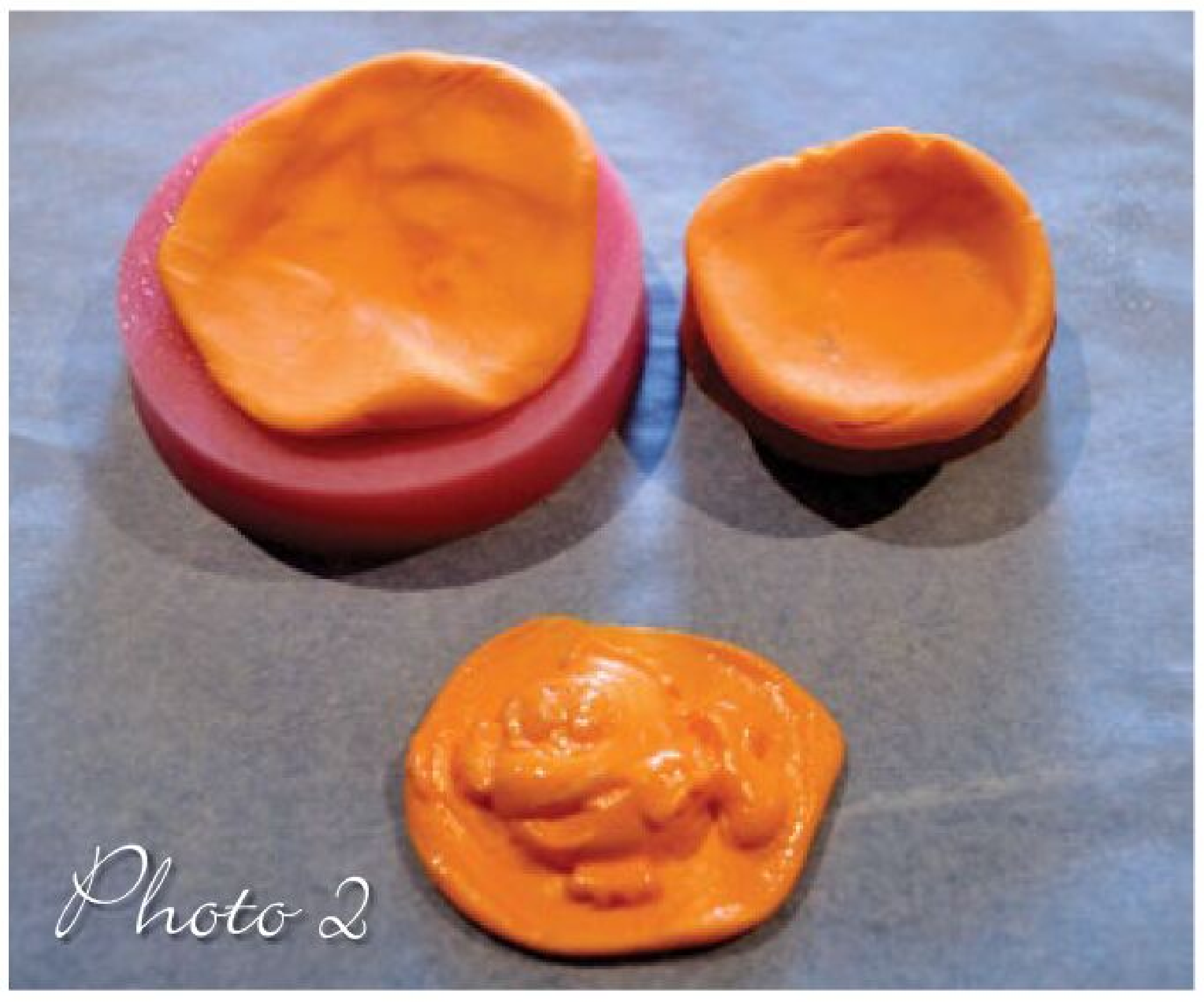


Photo 2

MAKING THE CAKE POPS

STEP 1

Spray your mould with a light oil spray to make it easier for them to come out. Wipe away excess with a paper towel. Break your pre coloured fondant into sizes similar to your mold and gently press into the mold, and then remove. (Photos 1 and 2)

STEP 2

Using scissors or a knife, cut away any excess fondant to get your 'fish' neat and tidy. (Photo 3) Roll some of the white into tic tac shapes and press gently into the eye area of your fish. Repeat with a much smaller piece for the black of the eye, and set aside to dry. (Photo 4)

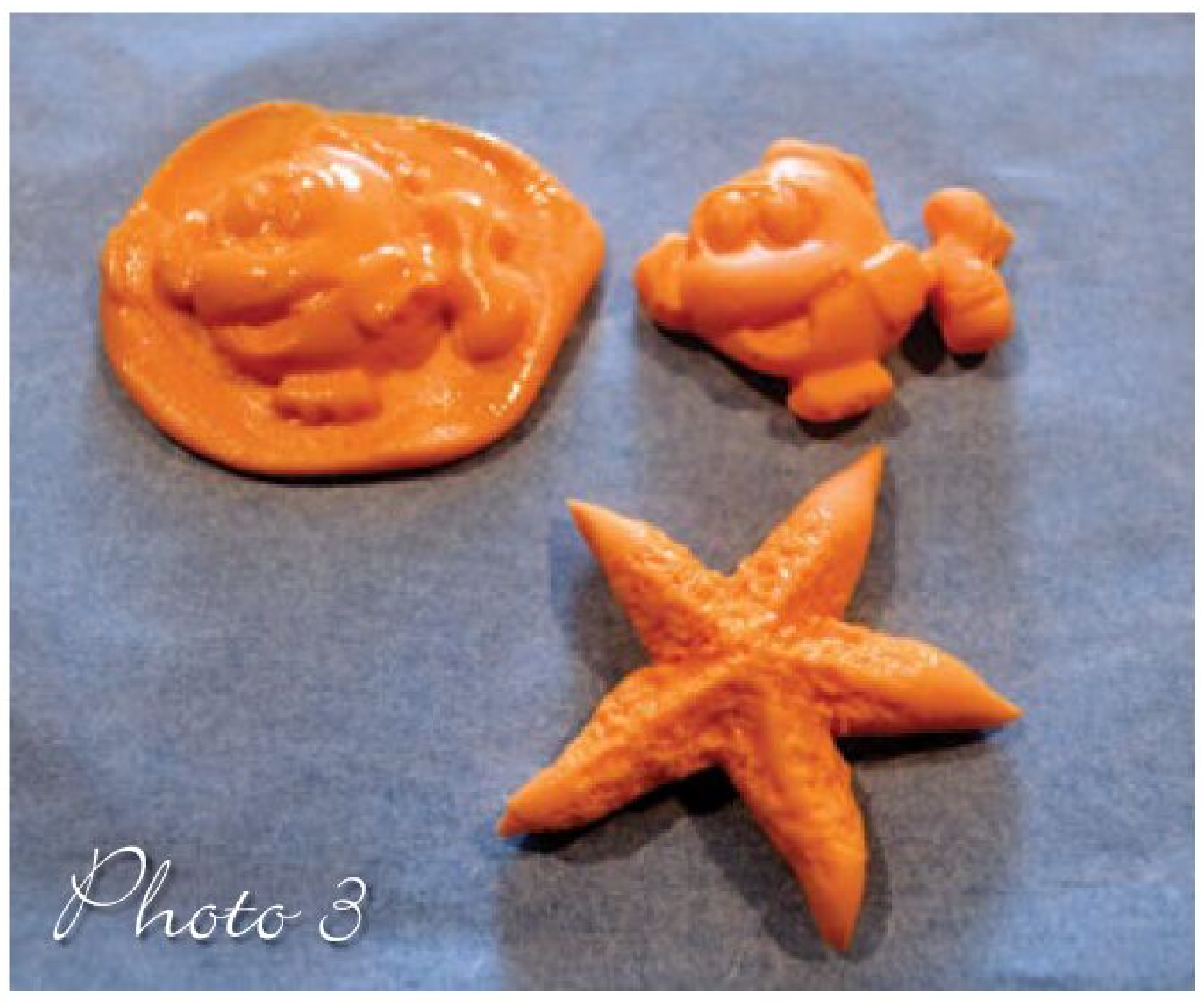
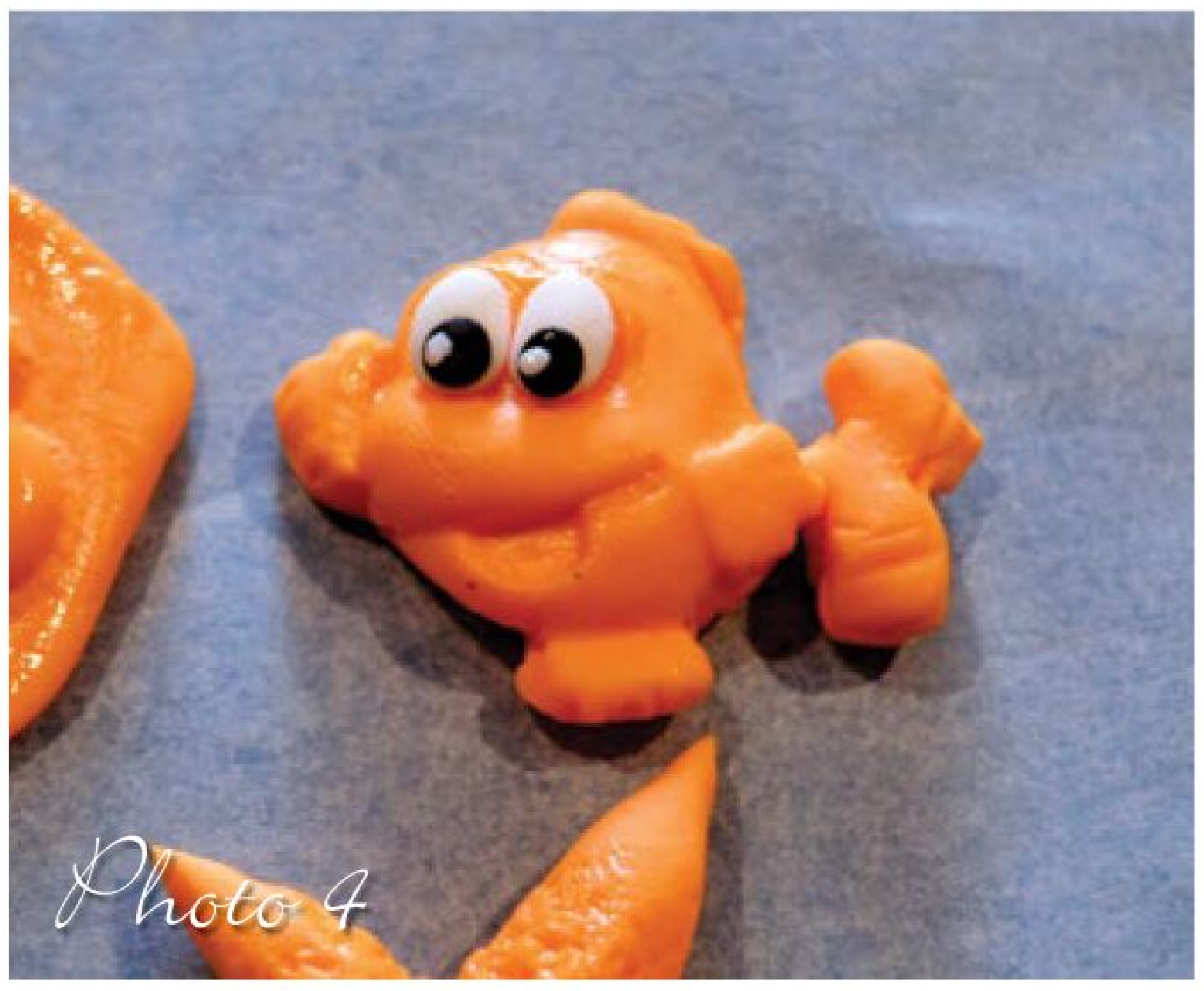


Photo 3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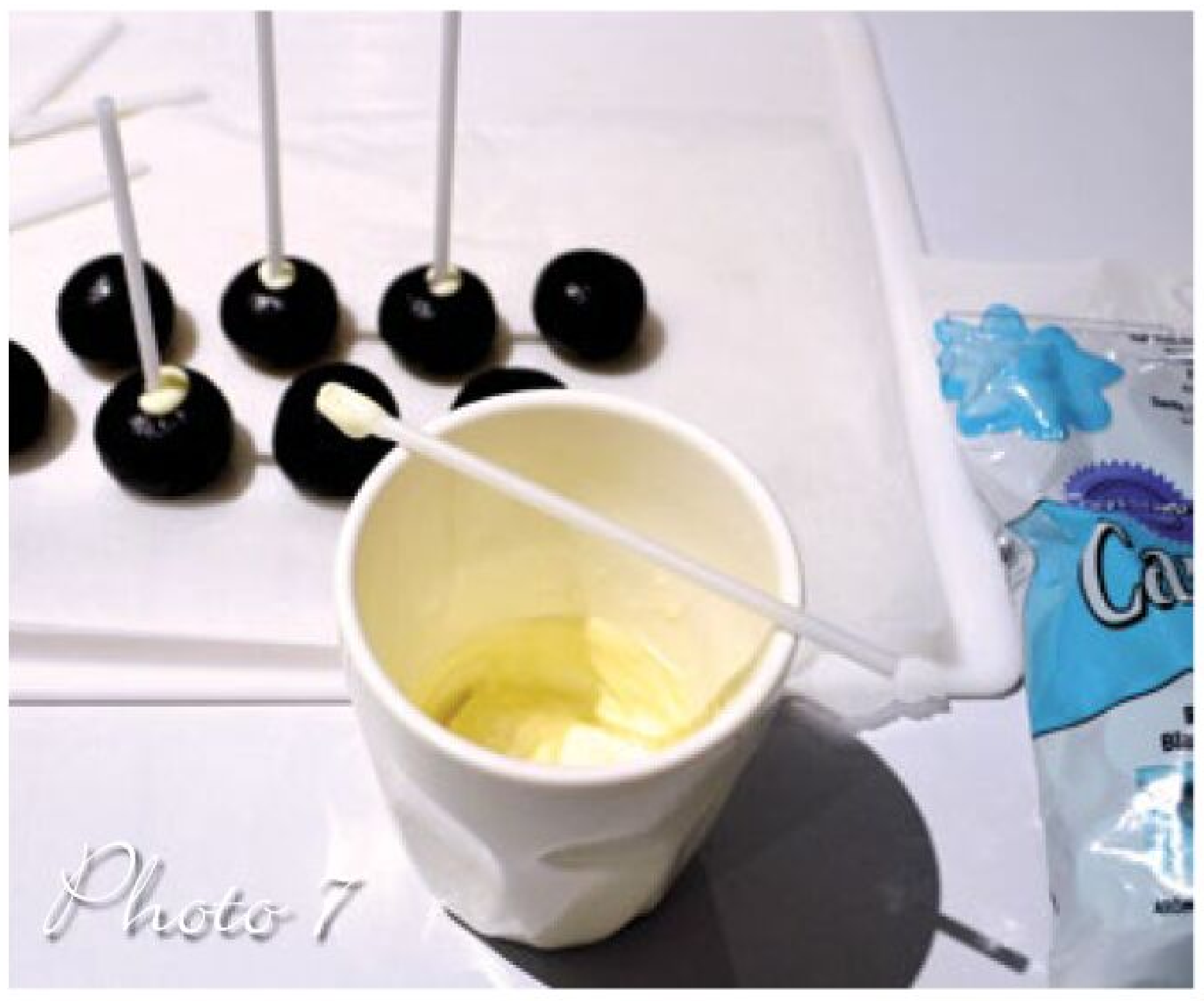
Sea Themed

Cake Pops and Pretzels



STEP 3

Crumble your pieces of mud cake into a bowl. (Photo 5)

Your cake should be moist enough so that when you squish a small amount in your fist it holds its shape. If it doesn't, add a small amount of icing to hold mixture together. Roll into small balls and put aside. (Photo 6)

STEP 4

Melt a small amount of the melts in a mug and melt according to packet instructions.

Dip sticks into the melts and poke into the top of the cake balls. (Photo 7).

Refrigerate for 10-15 minutes to allow to set.

STEP 5

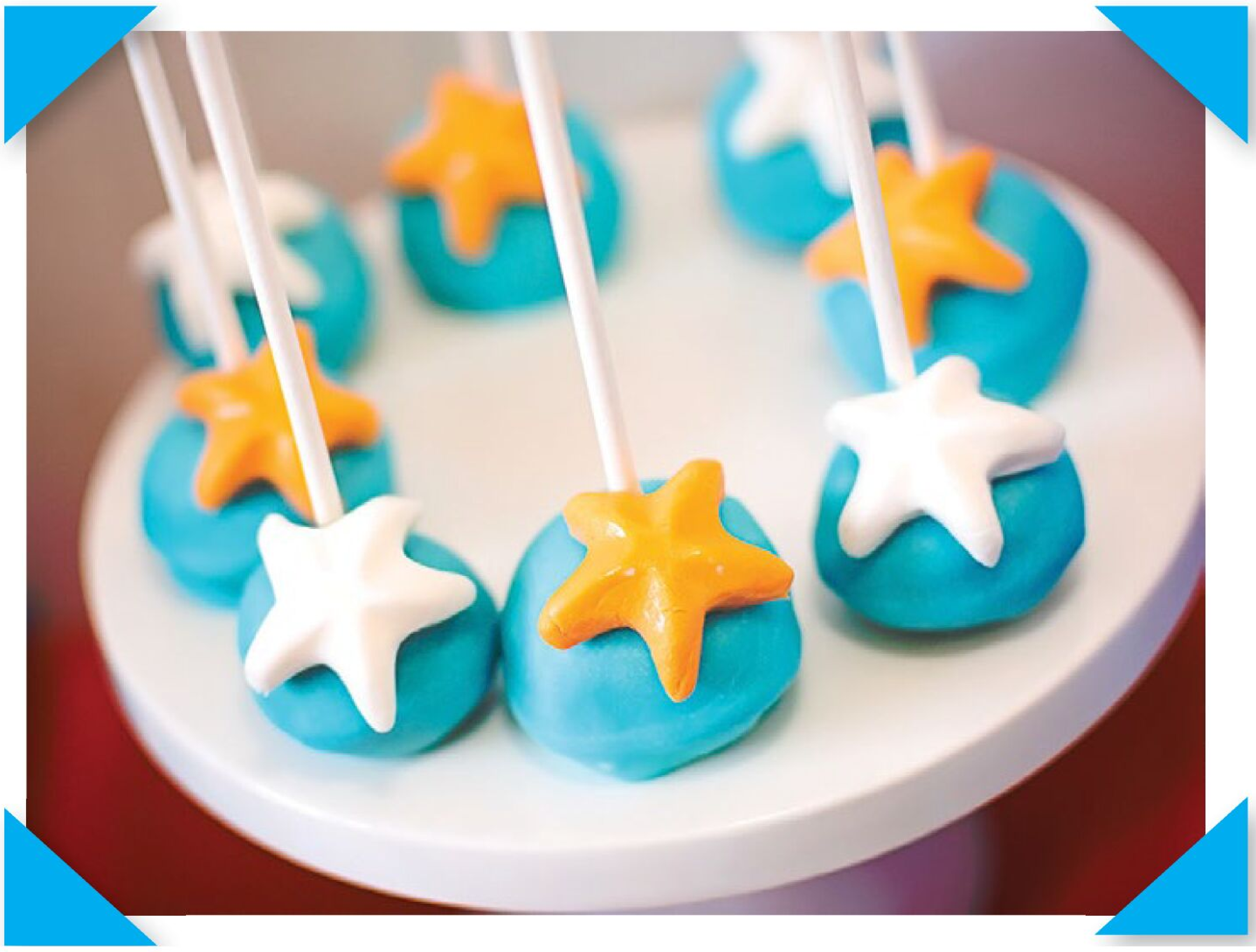
Melt remainder of melts (Photo 8) according to packet instructions (if too thick add a little oil and stir through quickly to thin it out)

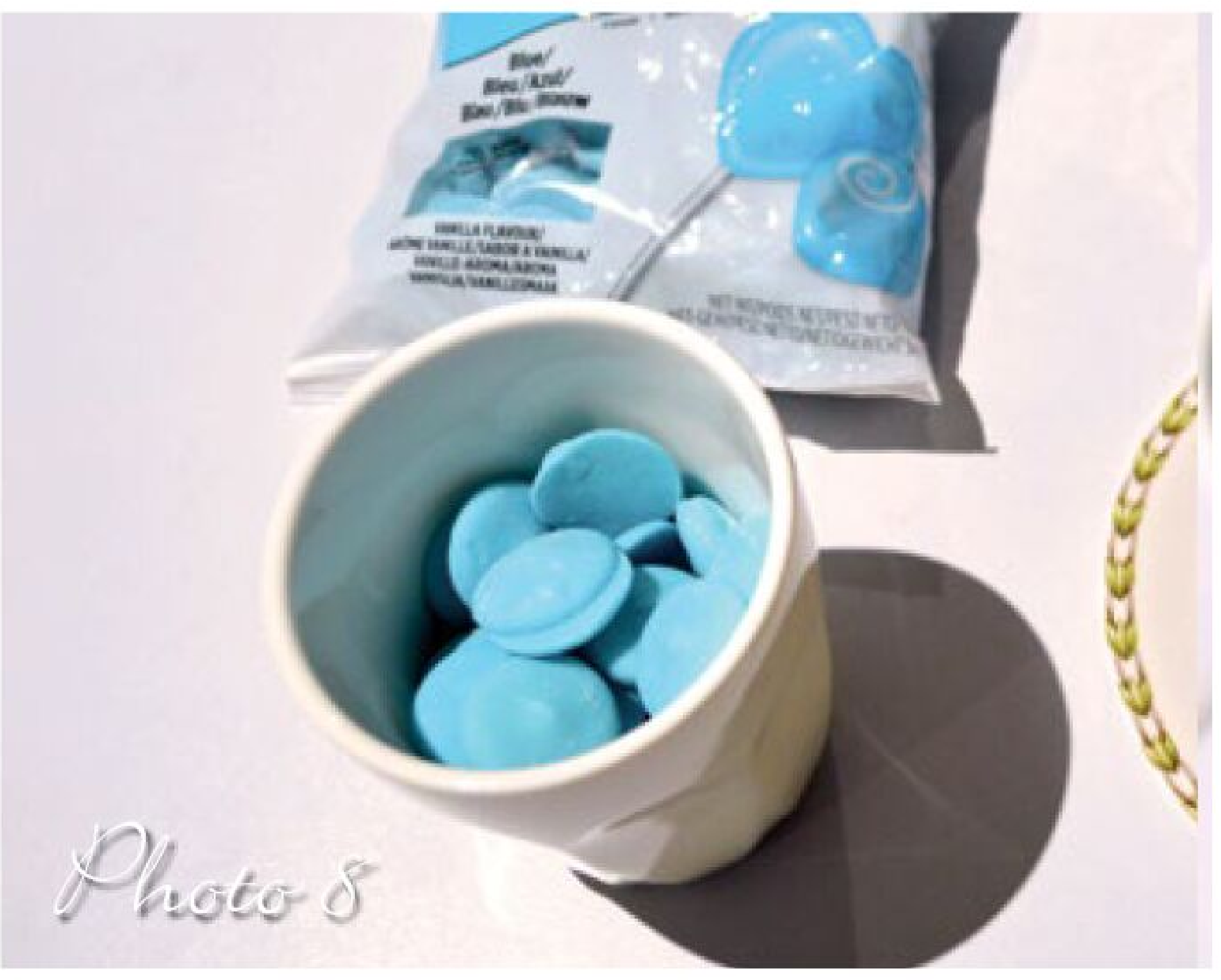
Dip cake pops into the melts swirling slightly and then gently tap excess off the sides. (Photo 9)

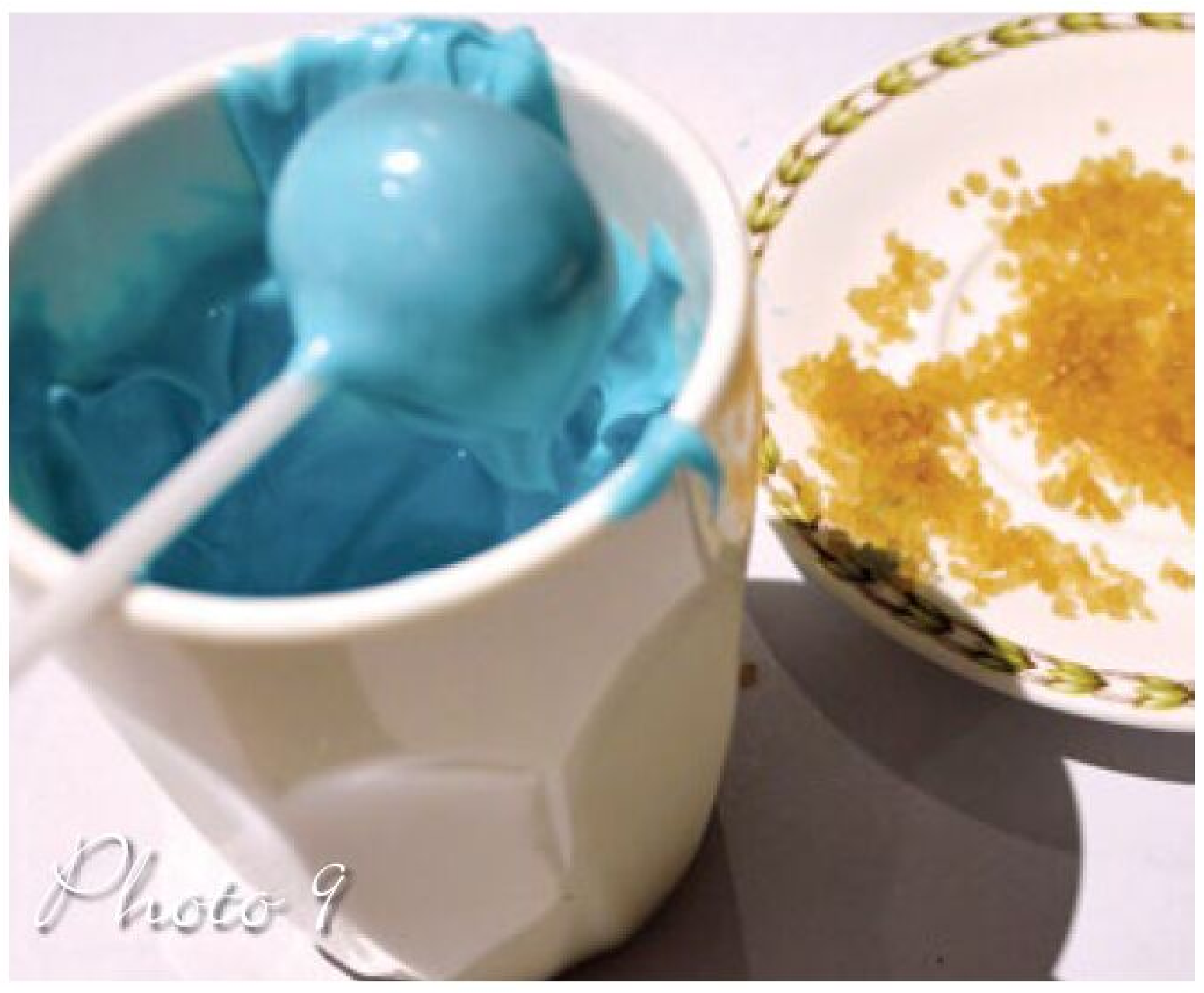
STEP 6

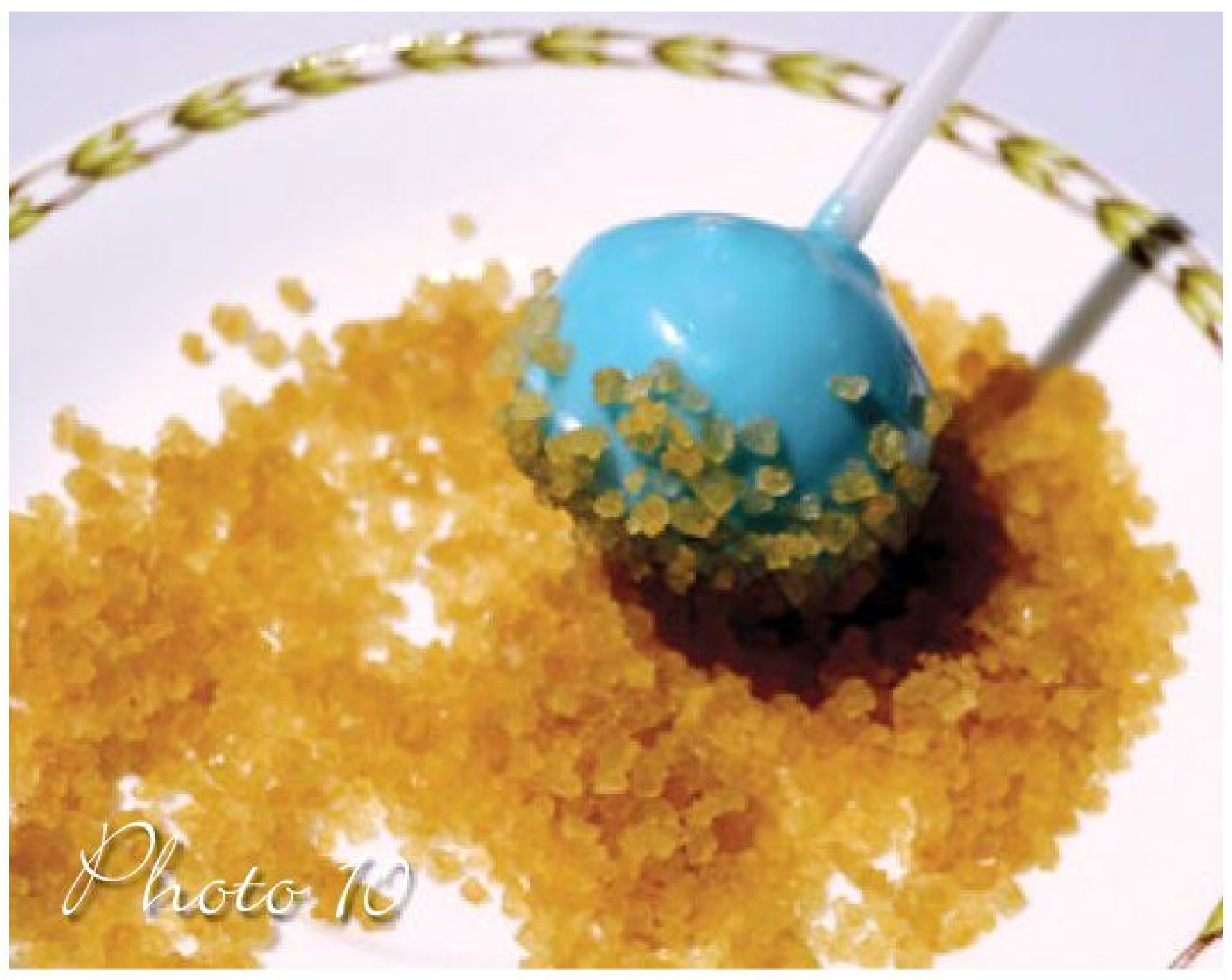
Whilst Pops have still not set, sit them gently in the sugar mix and turning slowly sprinkle a few along the sides of the cake pop. (Photo 10)

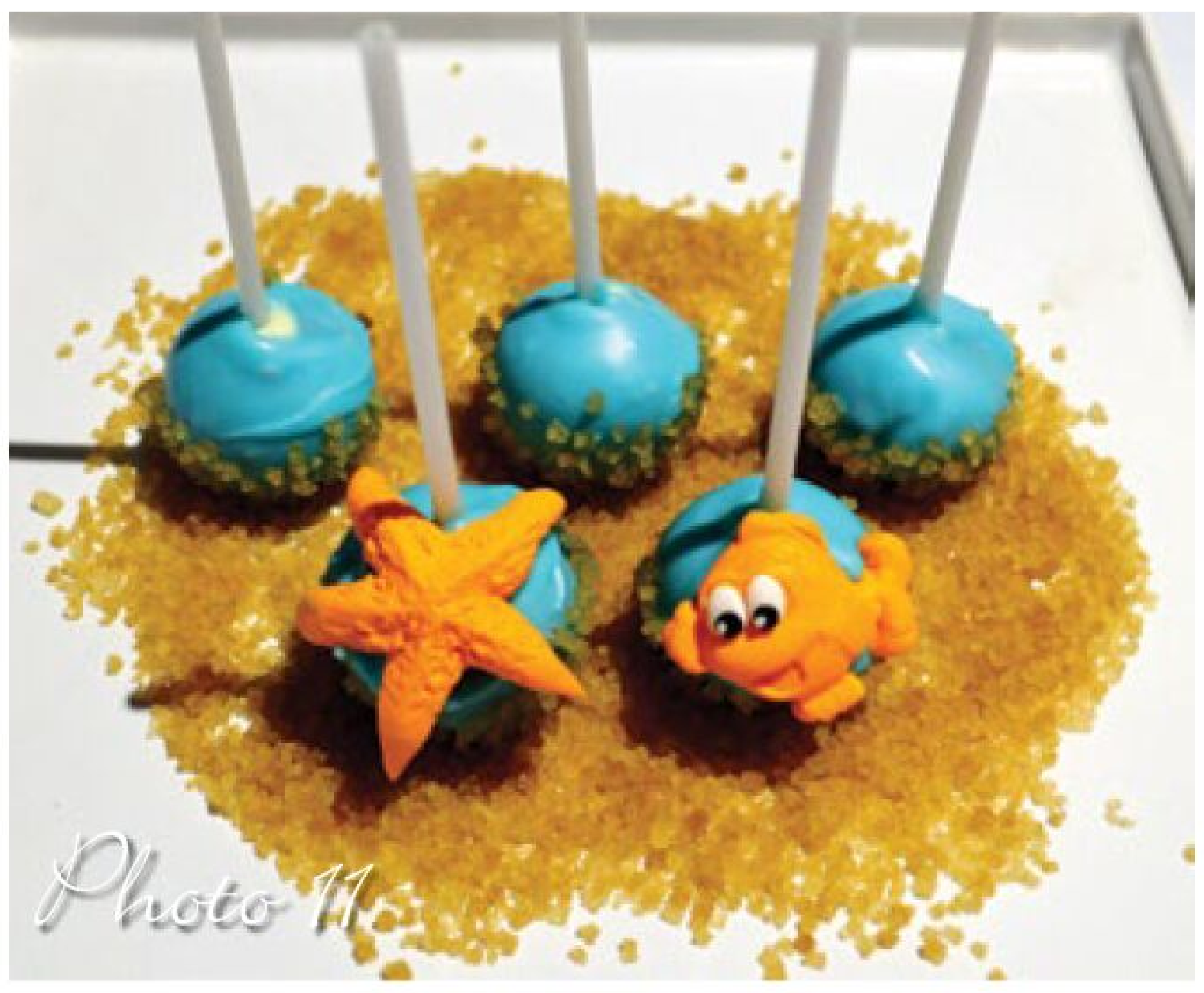
Repeat Process with all pops and set aside.

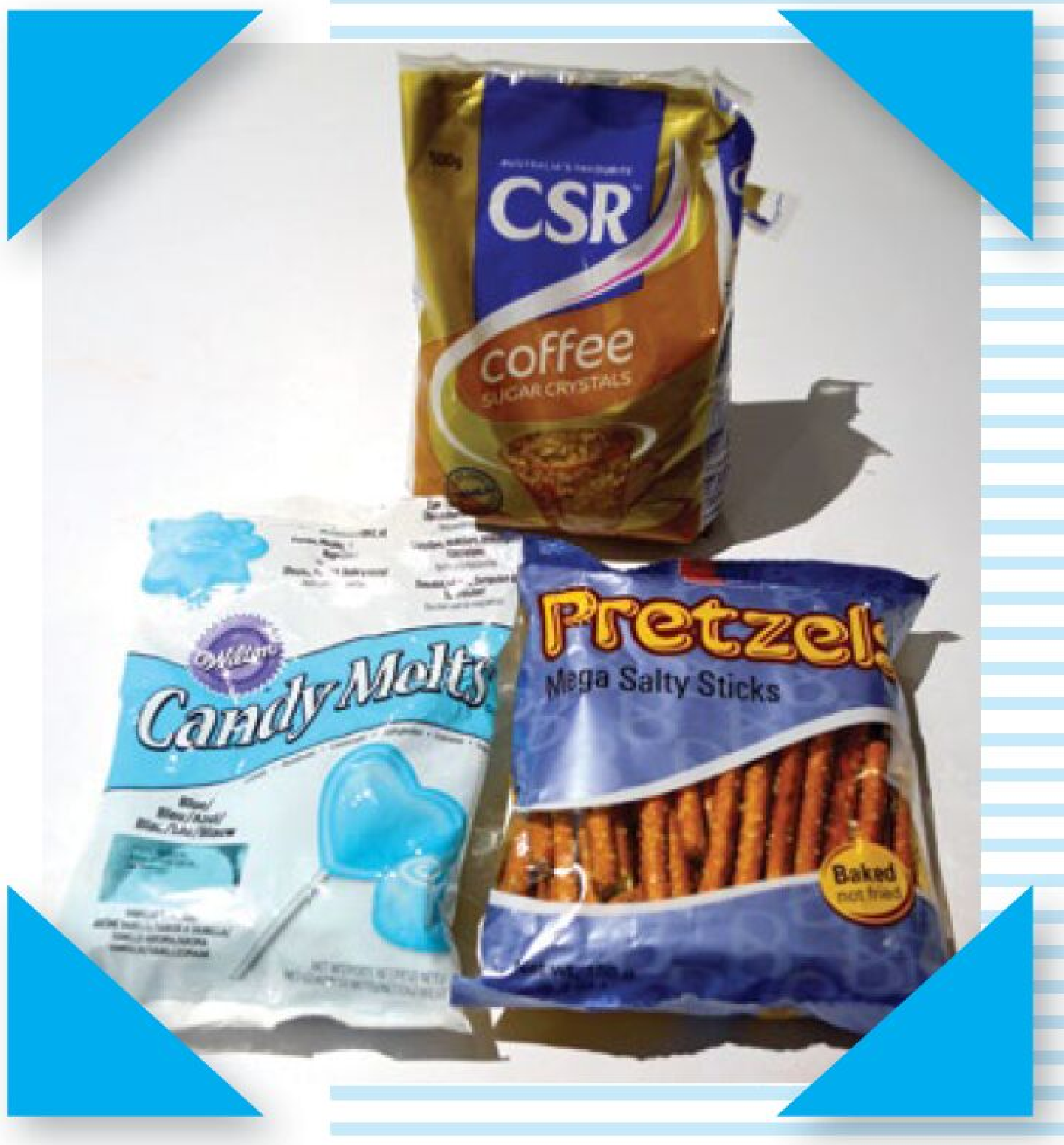











CSR
coffee
SUGAR CRYSTALS
Wilton
Candy Melts
Pretzels
Mega Salty Sticks
Baked not fried

STEP 7

If the pops have dried and are firm to touch, add a little of the melt mixture to the back of your fish or starfish and gently press it onto your cake pop. (Photo 11)
Repeat process with all your cake pops, and leave to harden.... and all done ! enjoy.

MAKING THE PRETZELS

STEP 1

In a mug melt the melts according to instructions (if too thick add a tiny amount of oil and stir through)

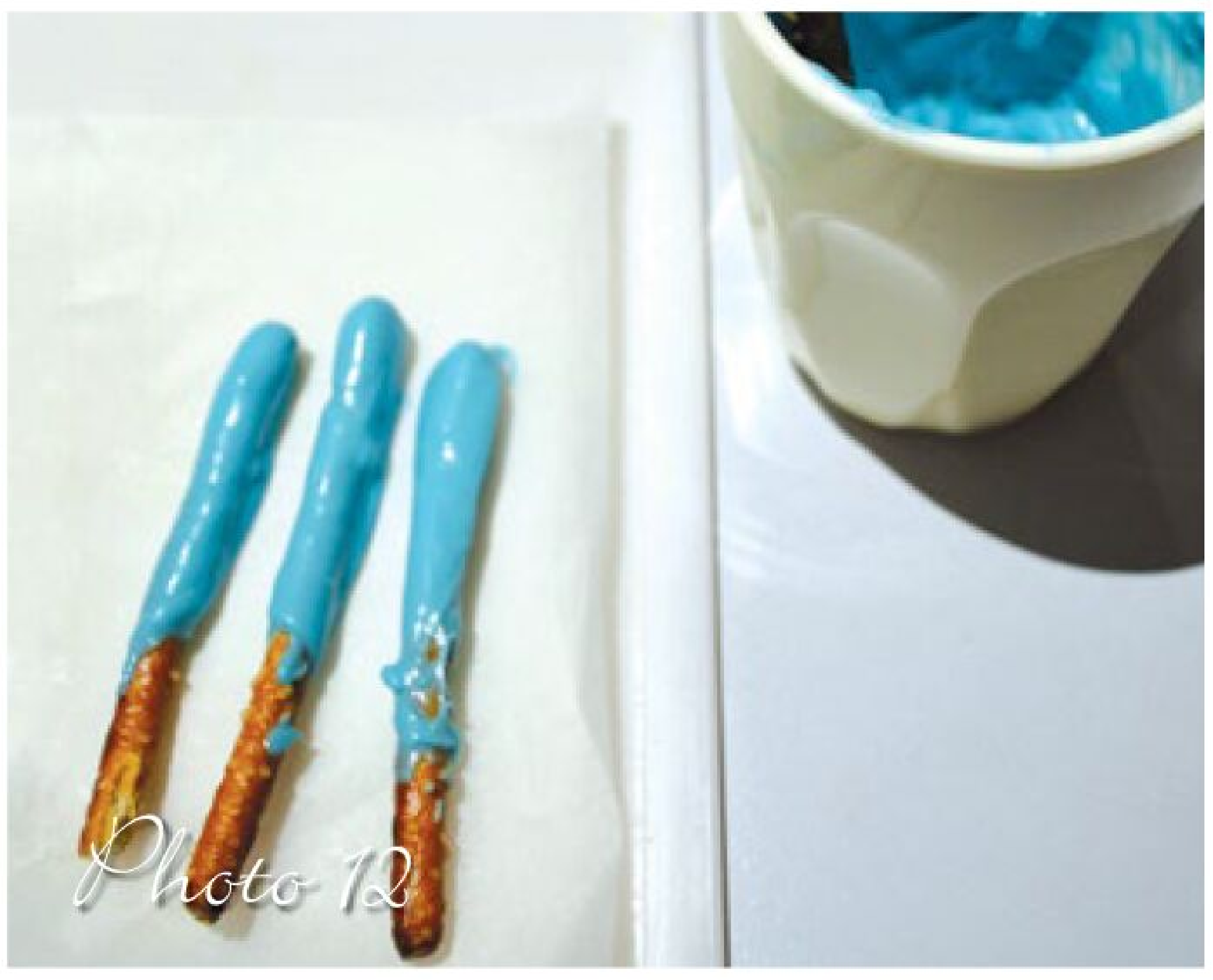
STEP 2

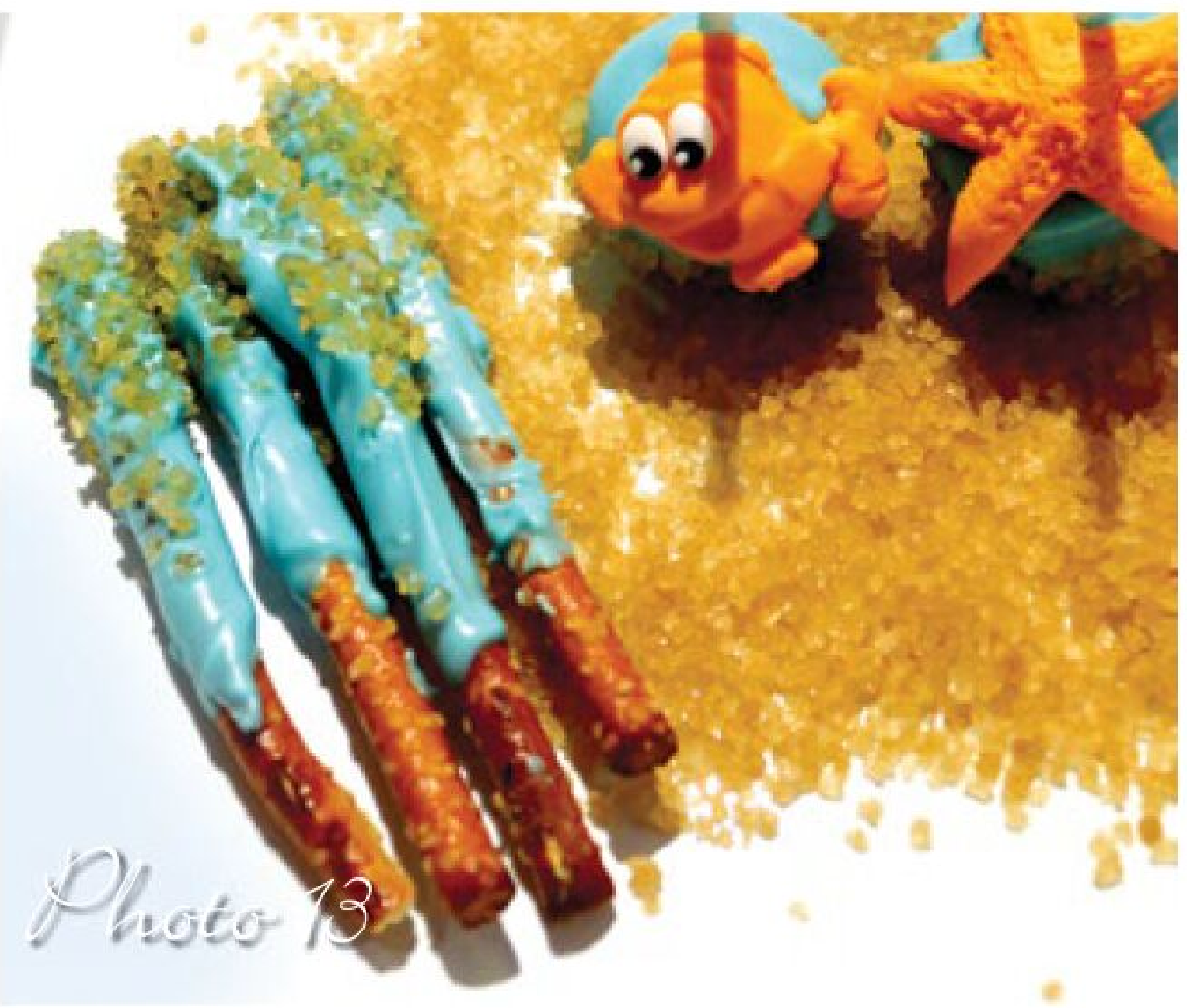
Dip the pretzels into the melts about 3/4 of the way up (to leave room to hold them and eat). (Photo 12)
Tap them gently on the side of the mug to remove excess candy melts.

STEP 3

Roll the pretzel into the sugar crystals or sprinkle them on gently to give a ‘sand’ appearance.. Leave to dry, and display with your cake pops to give some variety to your table

Tara Absolom
NaraJade Novelty Cakes
Narajadenoveltycakes.com





Chocolate Truffles

WHITE CHOCOLATE AND LEMON TRUFFLES INGREDIENTS

- 300g white couverture chocolate
- 1/3 cup thickened cream
- Vanilla extract few drops
- 3 teaspoons finely grated lemon rind
- 1 cup desiccated coconut toasted.

TIA MARIA TRUFFLES INGREDIENTS

- 300g dark couverture chocolate chopped
- 1/3 cup thickened cream
- 2 Tablespoons Tia Maria
- 100g Cocoa powder

Truffles are so delicious yet so easy to make. These different flavoured truffles all use the same basic recipe but by adding a few different ingredients you can change the flavour and texture.

WHITE CHOCOLATE AND LEMON TRUFFLES

STEP 1

Place cream in a heatproof bowl and boil in microwave.

STEP 2

Stir in the chocolate until smooth and add the vanilla essence and lemon rind.

STEP 3

Place in fridge until firm enough to roll into balls.

STEP 4

Spread coconut in a shallow tray.

STEP 5

Take teaspoonfuls of chocolate mixture and roll into balls in your hands. Then roll into toasted coconut and place in chocolate cups and refrigerate.

TIA MARIA TRUFFLES

STEP 1

Place cream in a bowl and microwave until boiling.

STEP 2

Add chopped chocolate and stir

I'M EZY

Easy

until melted and smooth.

STEP 3
Stir in the liqueur.

STEP 4
Cover and refrigerate for 1-2 hrs till firm enough to roll into balls and reroll in cocoa.

STEP 5
Refrigerate until needed.

VARIATION
The above recipe can be adapted by adding 20g butter to the cream mixture and adding 130g nibbled almonds. Biscuit crumbs may also be added. The truffles are rolled in the almonds and the biscuit mixture rolled into the chocolate. Raisins are also a nice variation.

Another variation is using lime zest and finely chopped chillies. Remember to keep chilli truffles separate from other truffles due to permeation of the chocolates. These above recipes make around 40 truffles.

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Lights, Camera Action!

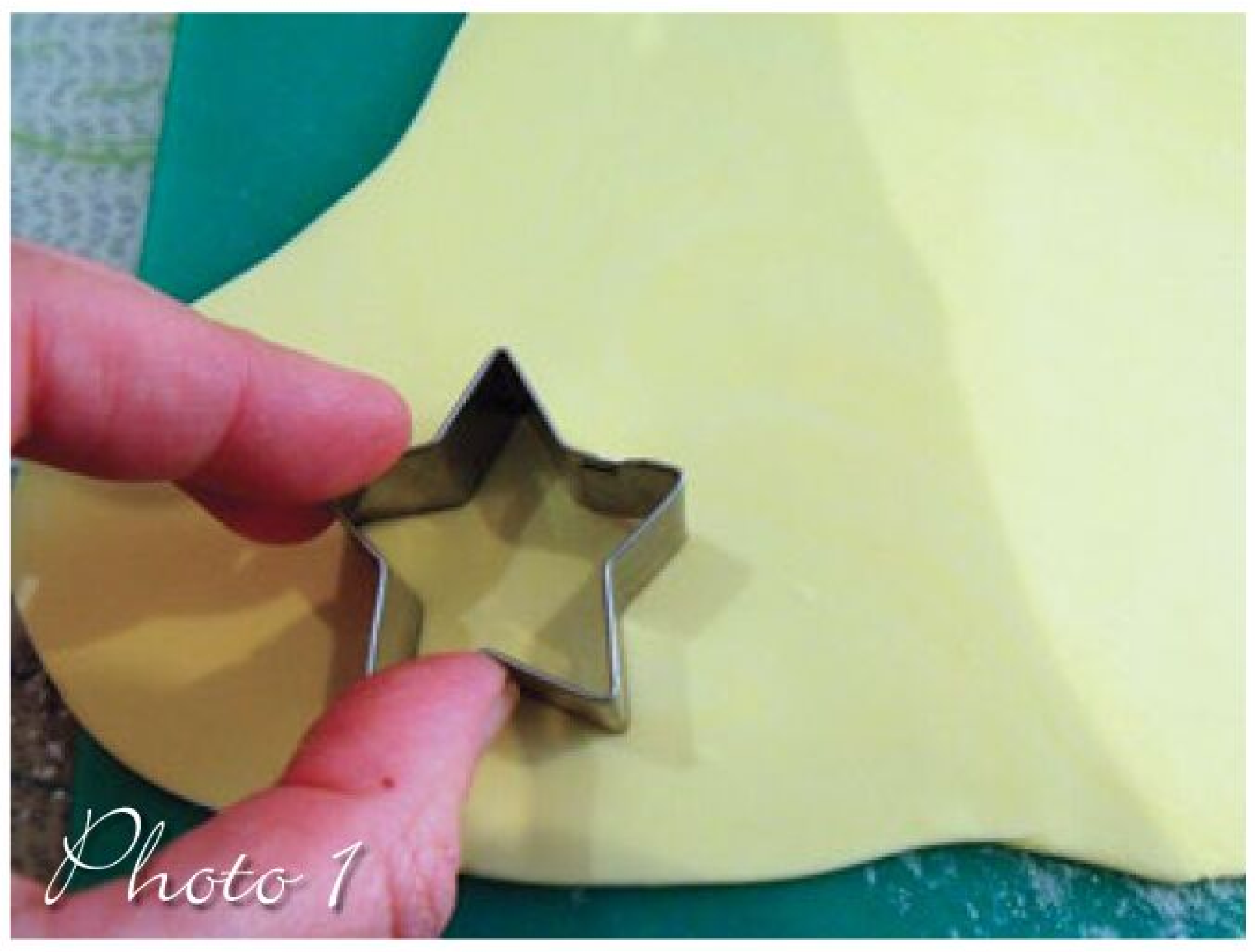
INGREDIENTS
- Fondant with hardener added or Gumpaste in yellow, black, grey and white
- Royal Icing Dry Mix

EQUIPMENT
- Small Non stick rolling pin
- Non stick mat
- Assorted Shapes Cutter Set
- Gold Edible Glitter
- Sugar Glue
- Raw Spaghetti
- Small round ejector Cutter
- White Powder Colour
- Decorator's Alcohol
- Small Paintbrush
- Edible Pen in black and red
- Yellow Colouring

I'M EZY

Easy

It's movie time! Make these movie themed cupcake toppers for your next movie themed party!



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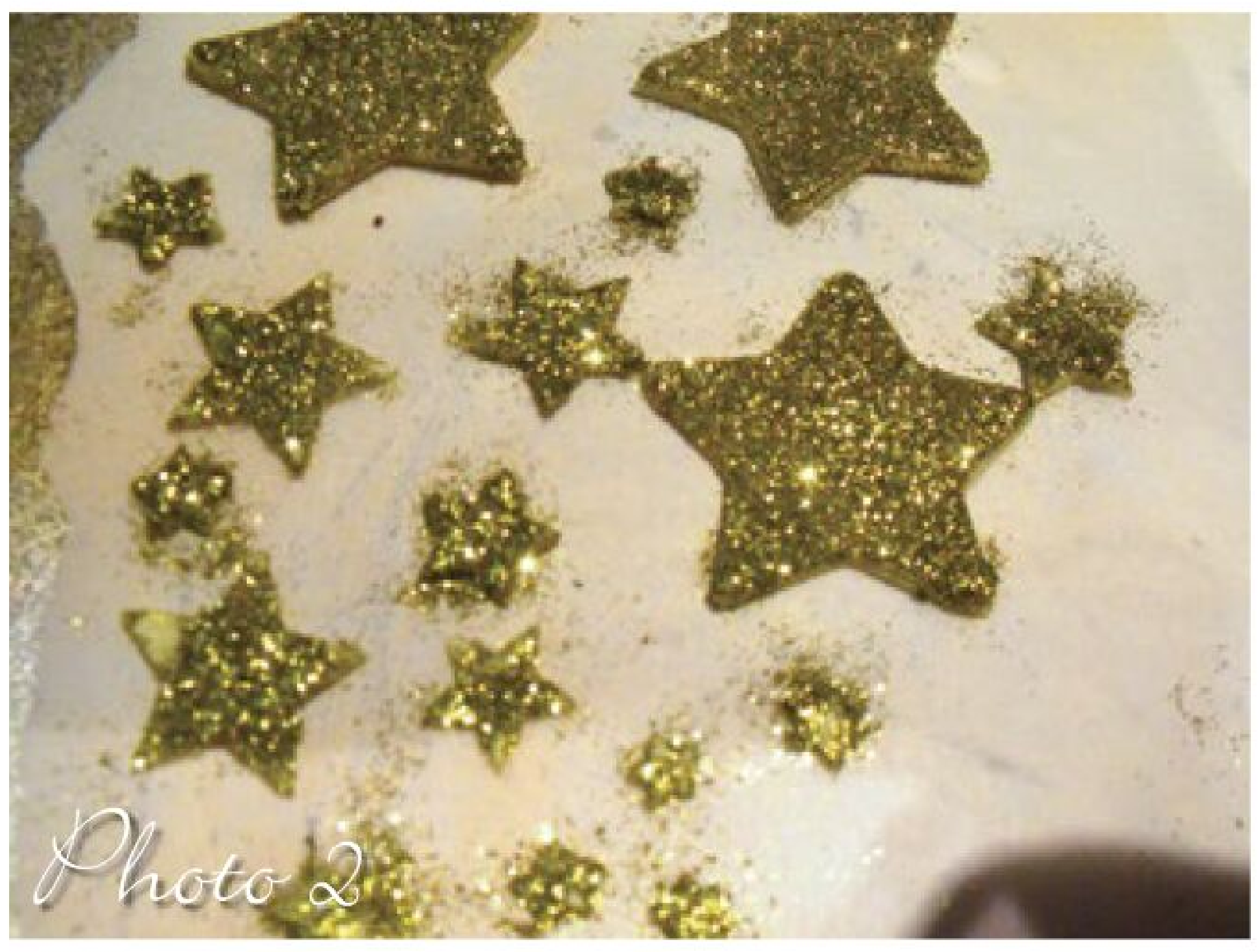

Photo 2

TO MAKE THE GOLD STARS

STEP 1

Roll out some yellow fondant and cut as many star shapes as required. Leave to harden slightly. (Photo 1)

STEP 2

Spread sugar glue all over one side and then dip each into edible glitter. Shake off any excess and then leave to dry. (Photo 2)

TO MAKE THE OSCAR AWARD

STEP 1

Roll a small ball of yellow fondant and shape into an oval shape for the head.

STEP 2

Use a modeilling tool with a flat, square end or a tooth pick with a flat end to make two horizontal indents for the eyes. Make a vertical indent in between the eyes for the nose and then add another horizontal for the mouth. (Photo 3)

STEP 3

Roll a bullet shaped piece of fondant for the body. Shape the top to create neck and shoulders. Make indents to represent the legs and the arms. (Photo 4)

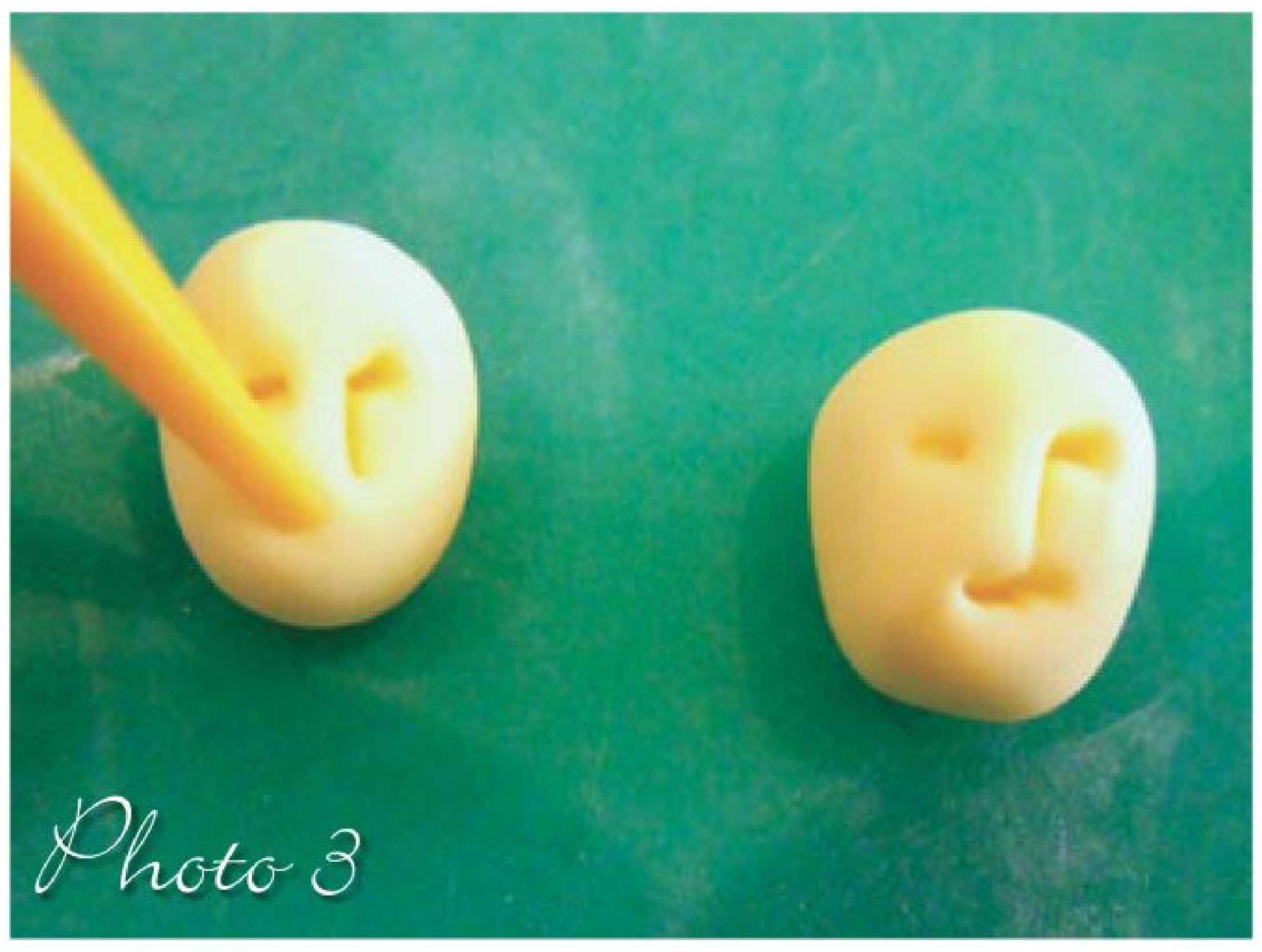

Photo 3

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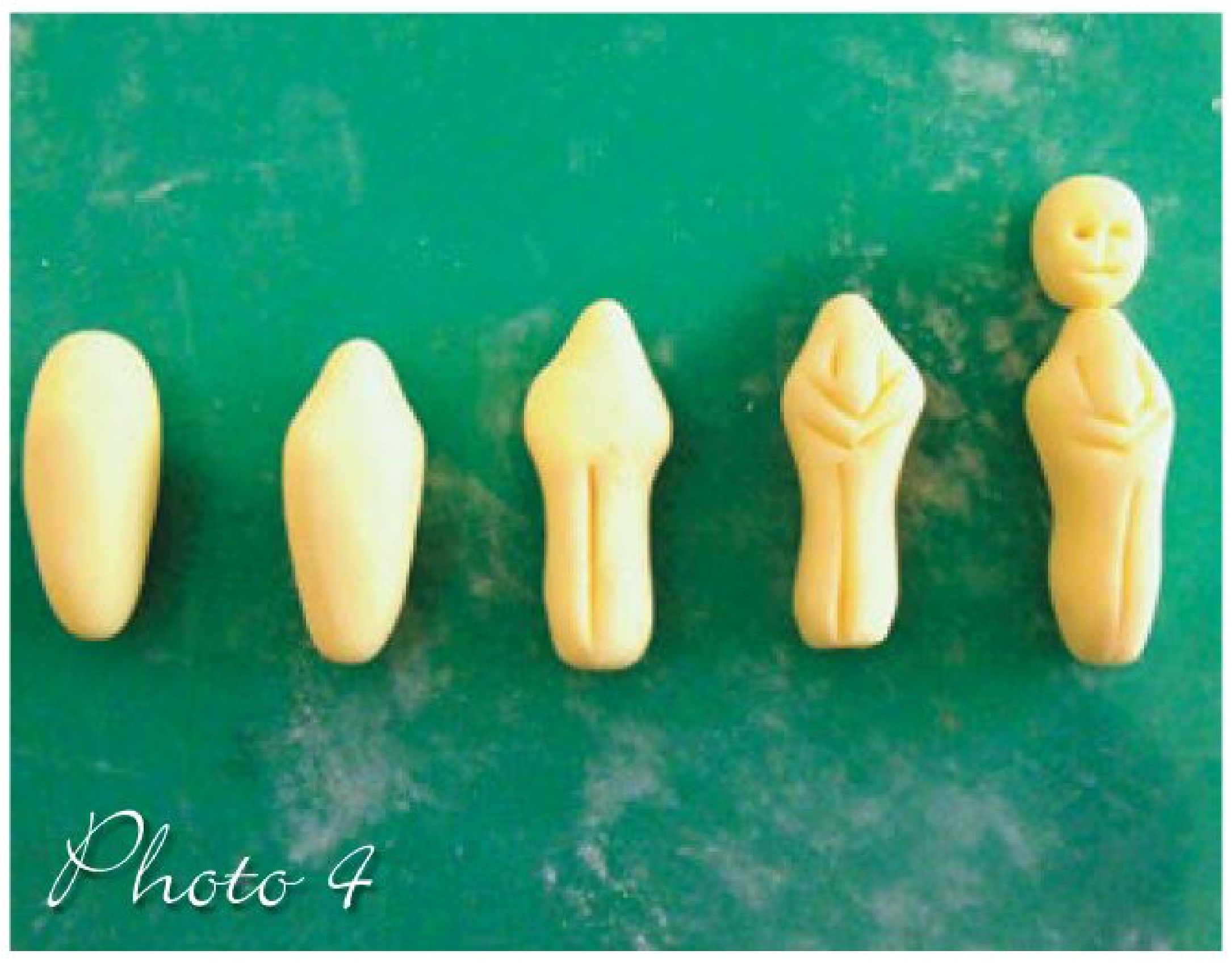
Lights, Camera Action!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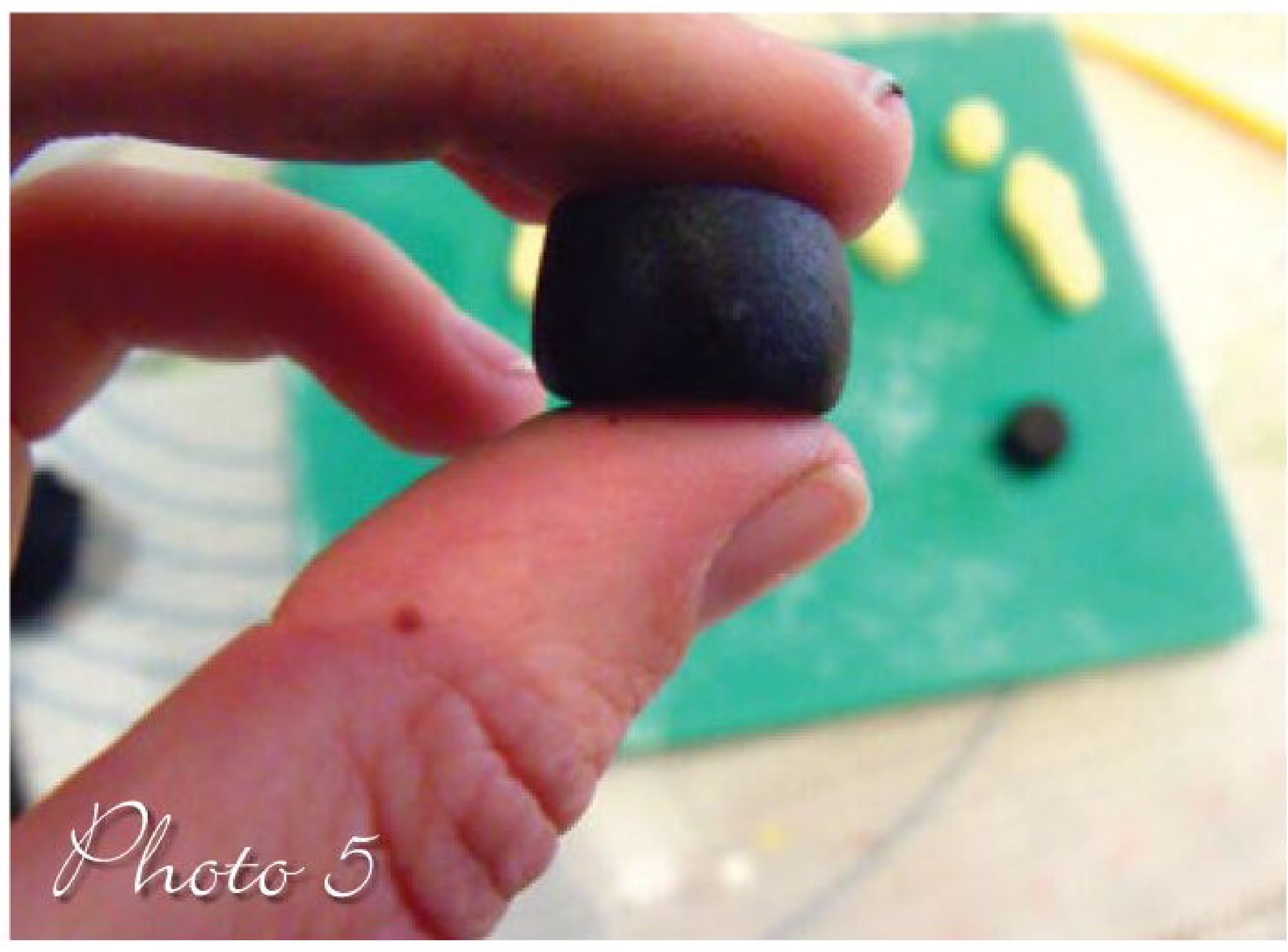
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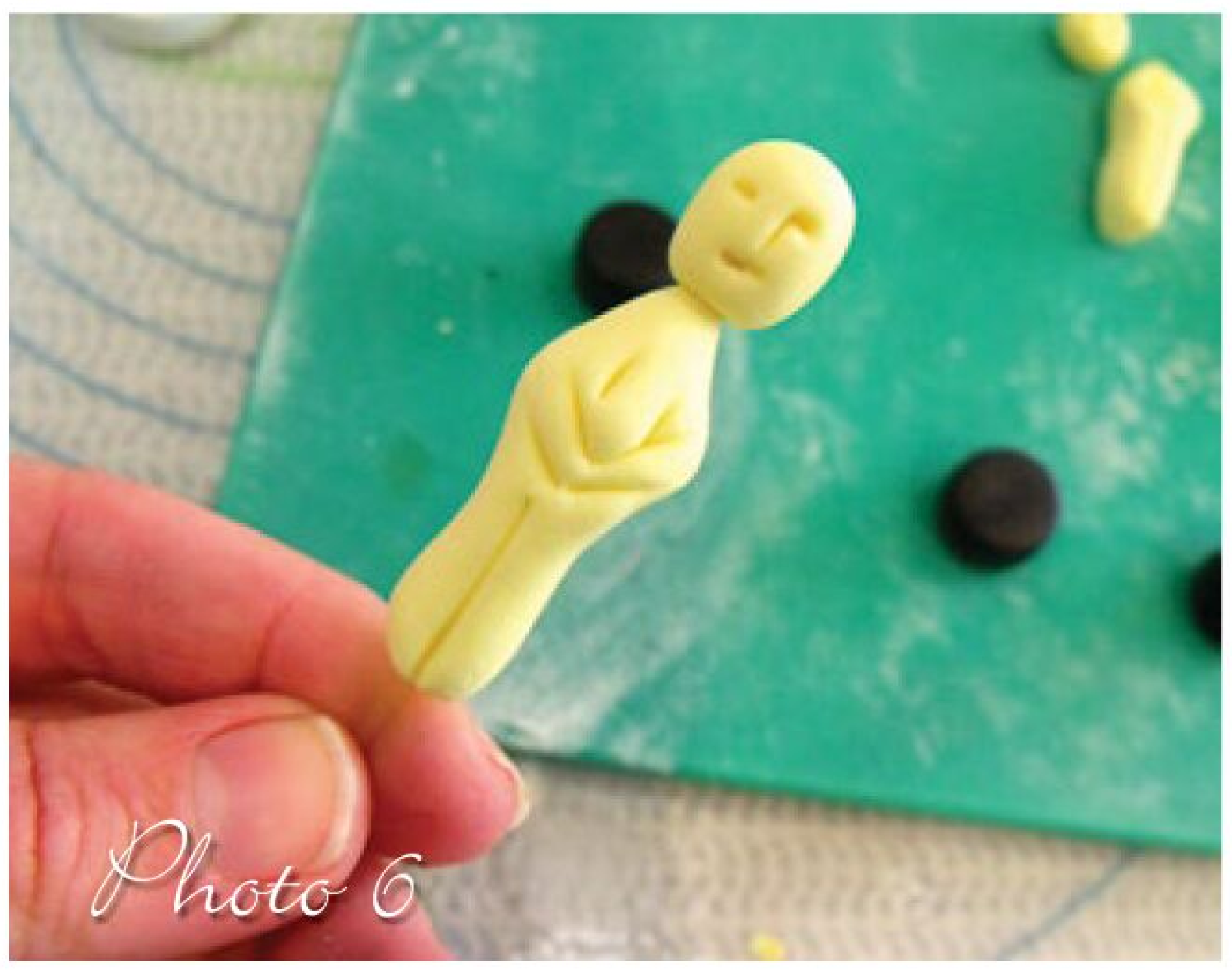


Photo 6

I'M EZY

Easy

STEP 4

Roll a small ball of black fondant and shape into a small disc. This is the base of the Oscar Trophy. (Photo 5)

STEP 5

Thread each part onto a piece of raw spaghetti and through the base to hold it all together as it dries. If you leave enough sticking out of the bottom, this can also go into the cake when they are being attached to help hold them upright. (Photo 6)

STEP 6

Paint the trophies with gold luster dust mixed with decorator's alcohol. (Photo 7)

TO MAKE THE MOVIE REELS

STEP 1

Roll out some grey fondant and for each movie reel, cut two circles. (Photo 8)

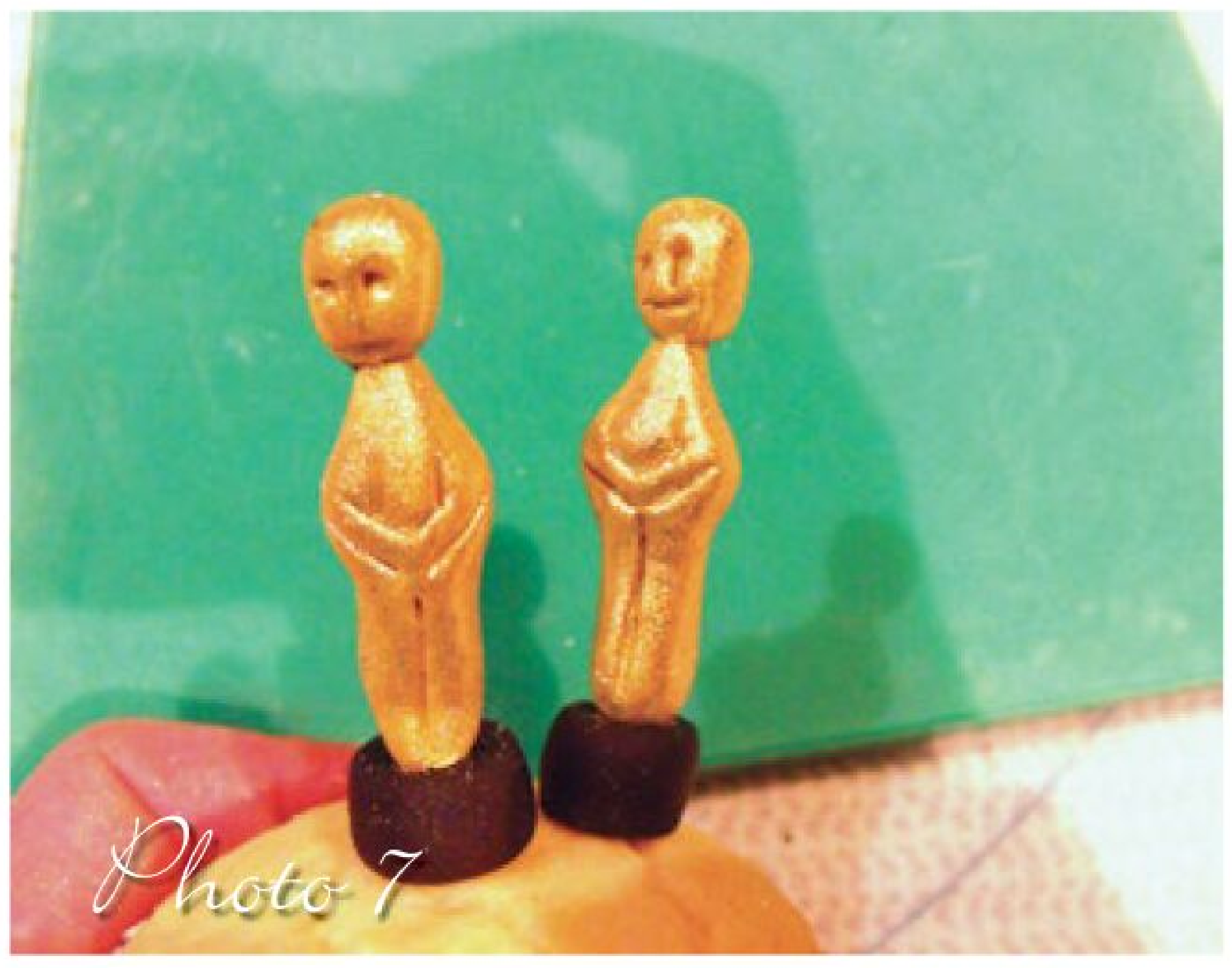
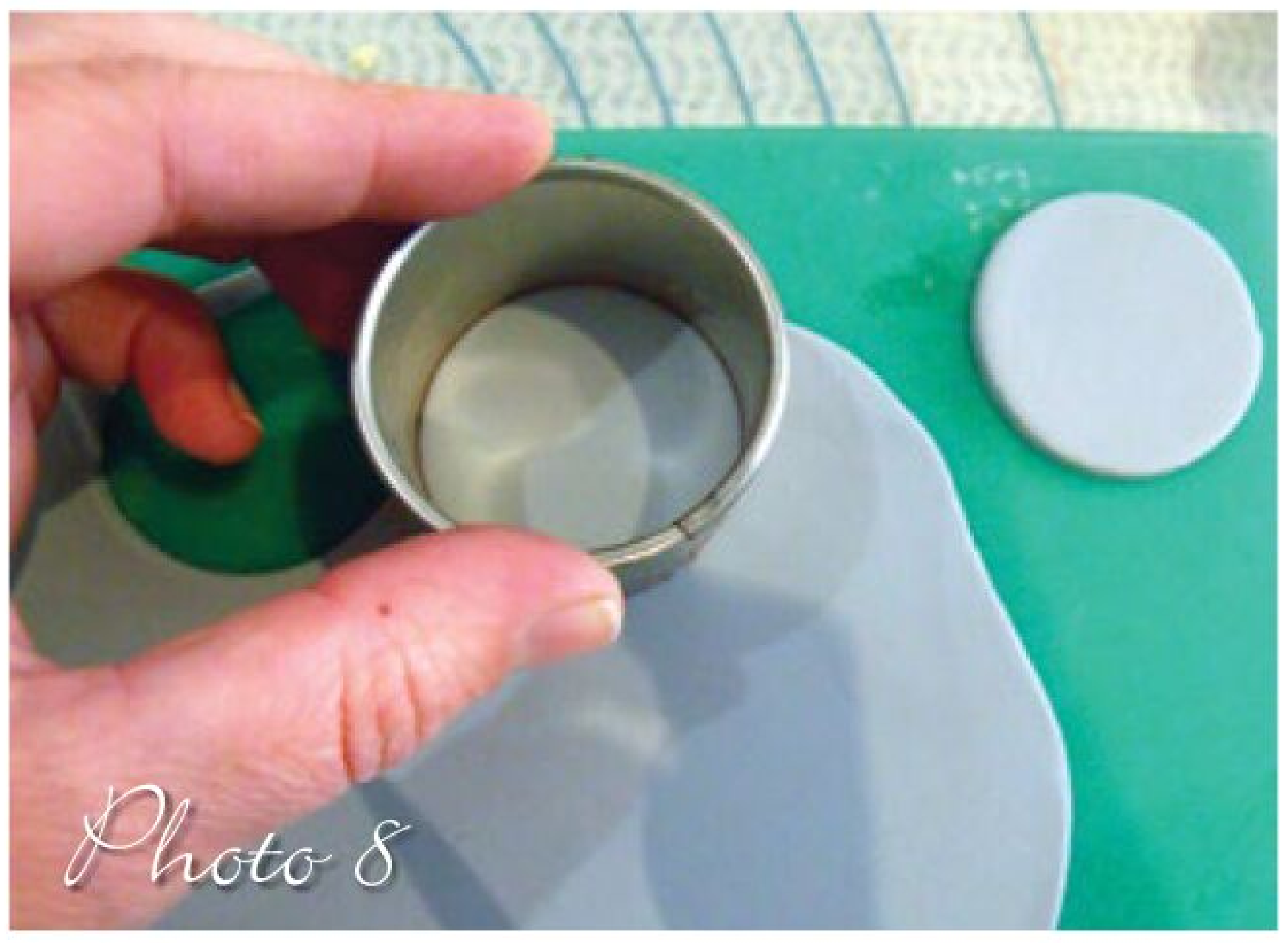


Photo 7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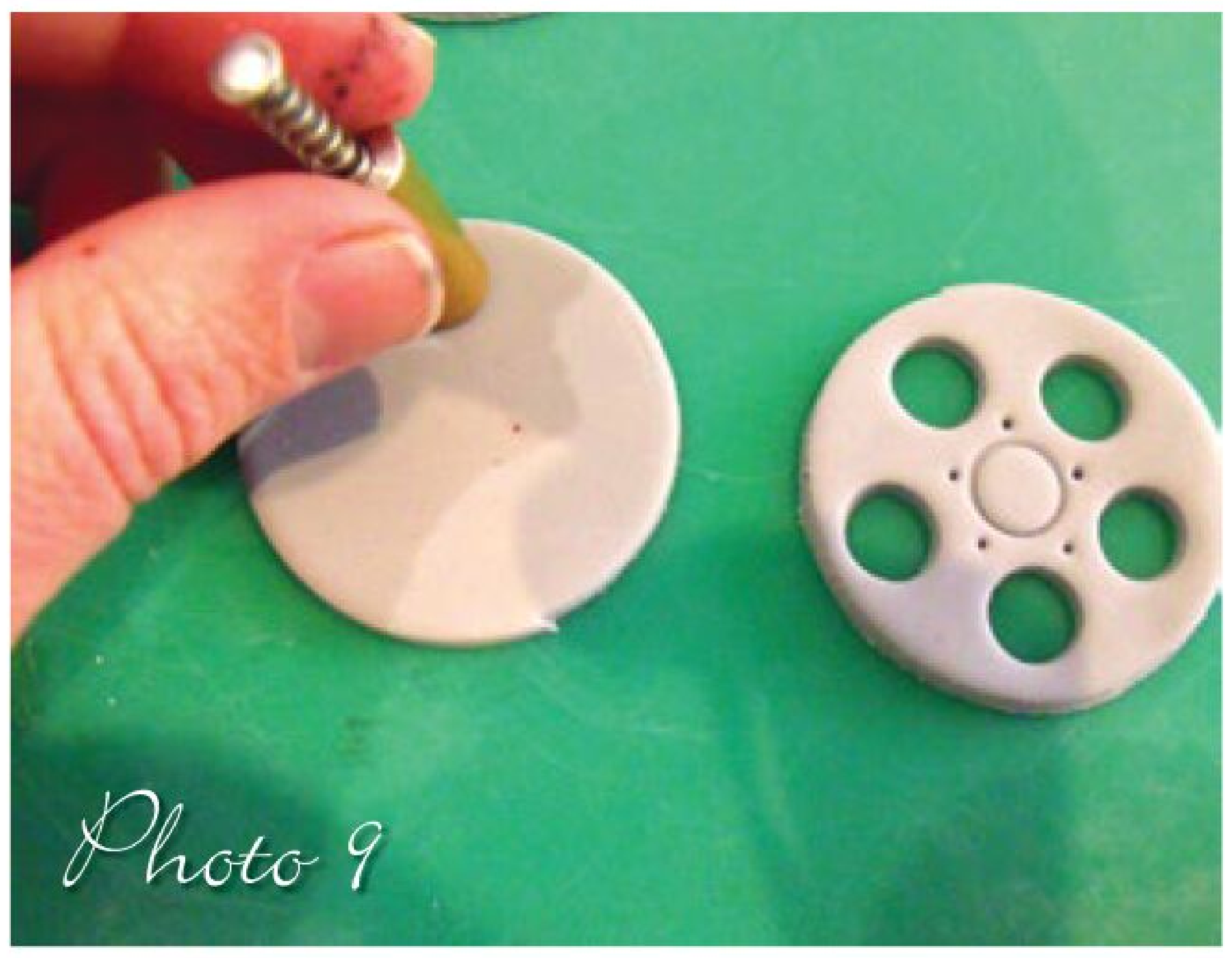
Photo 9

STEP 2
Use the ejector cutter to make an indent in the middle of the circle. Then cut out 5 circles from around the edges. (Photo 9)

STEP 3
Use a pointed end tool to make small indents around the middle. (Photo 9)

STEP 4
Roll out some black fondant a little thicker than usual. Cut out some circles. (Photo 10)

STEP 5
Stick the pieces together with sugar glue to create the movie rolls by sandwiching a black piece in between each grey one.

Photo 10

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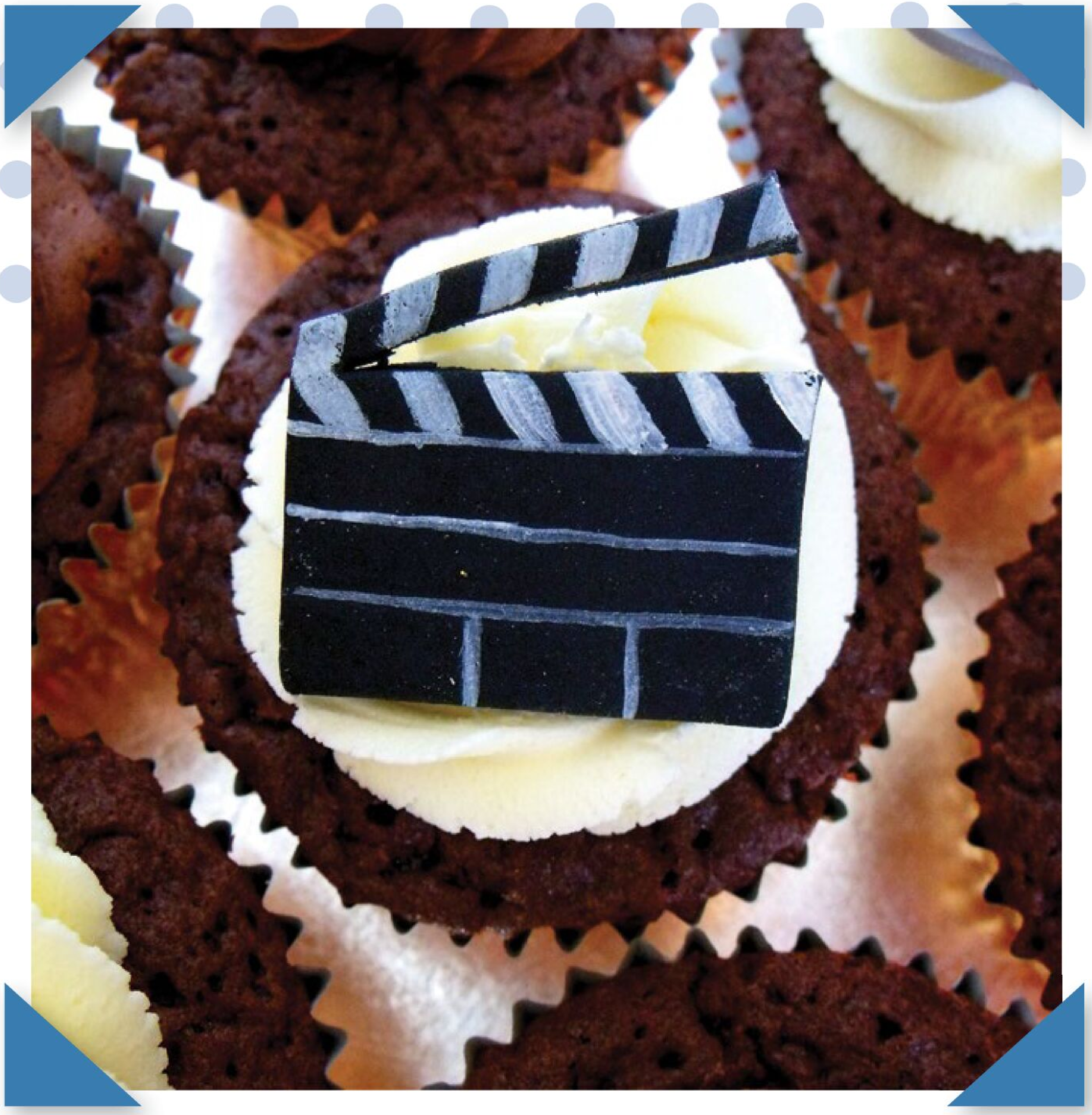
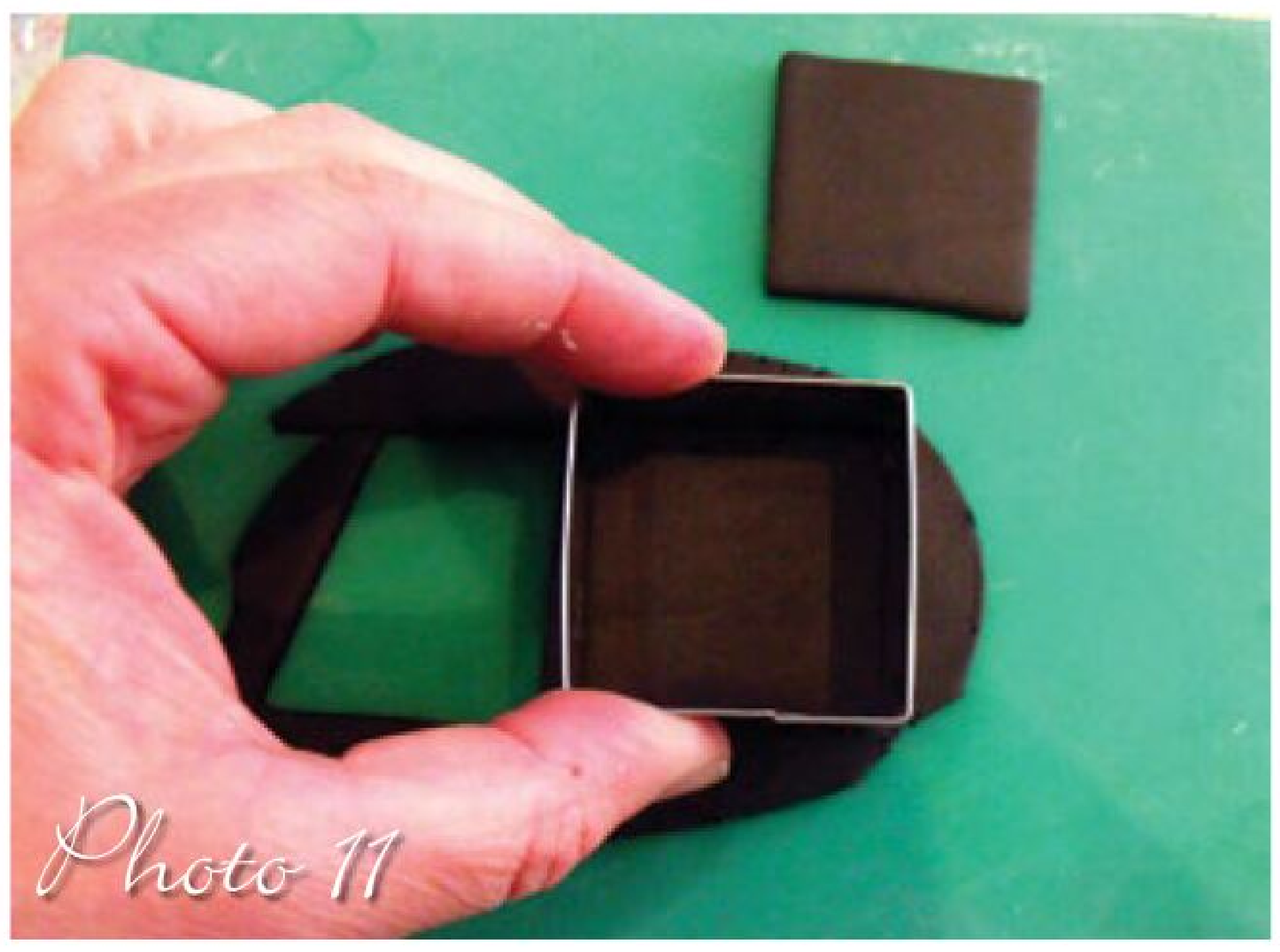
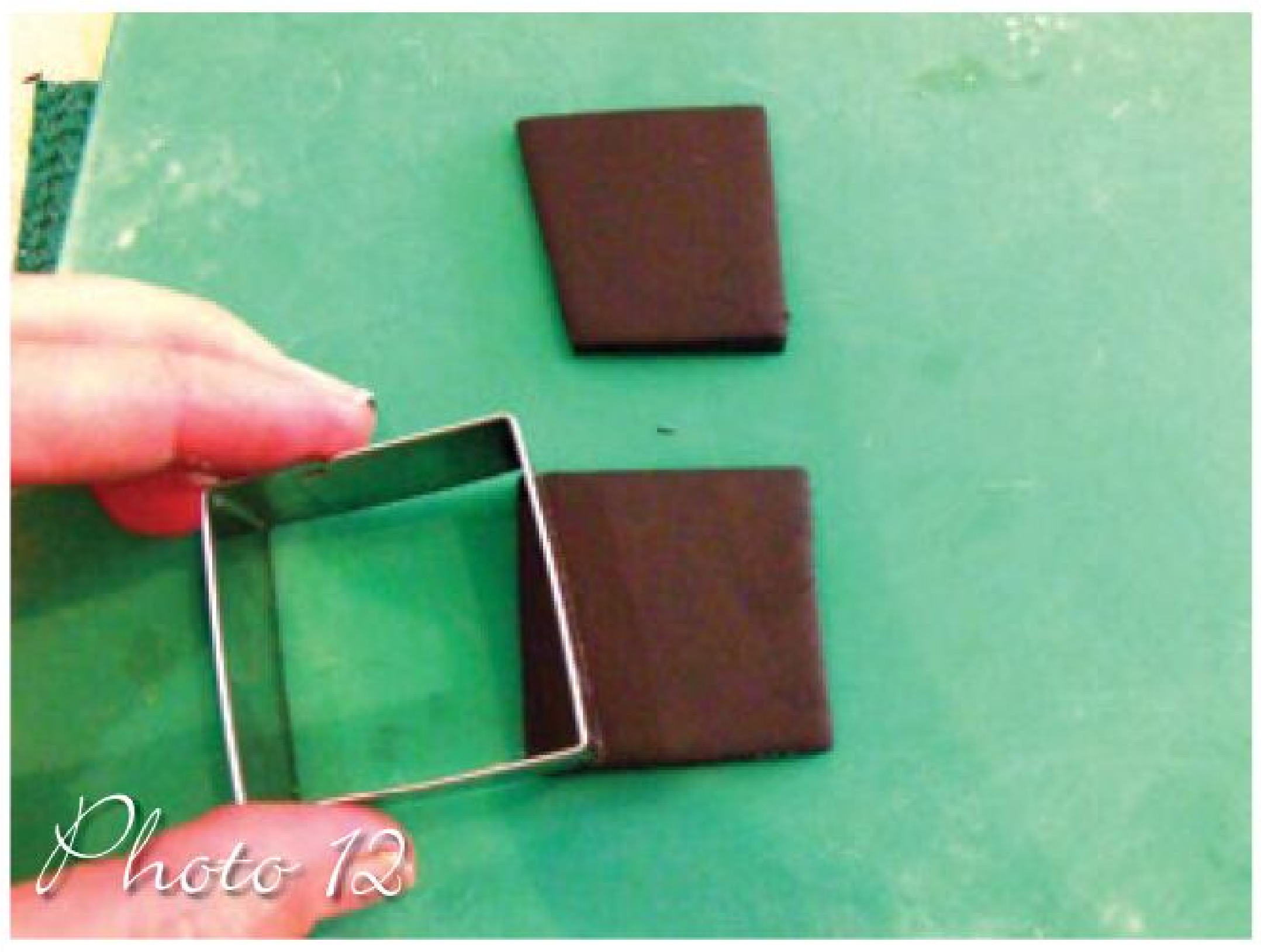






TO MAKE THE CLAP BOARD

STEP 1

Roll out some black fondant and cut out a square. (Photo 11)

STEP 2

Use a square cutter to cut away one side so that it is on an angle. (Photo 12)

STEP 3

Use a non serrated knife to cut out a thin slice under the angled edge. (Photos 13 and 14)

STEP 4

Mix white powder colour with decorators alcohol so that it is fairly thick. Paint on stripes and lines using a picture as a guide. (Photo 15)

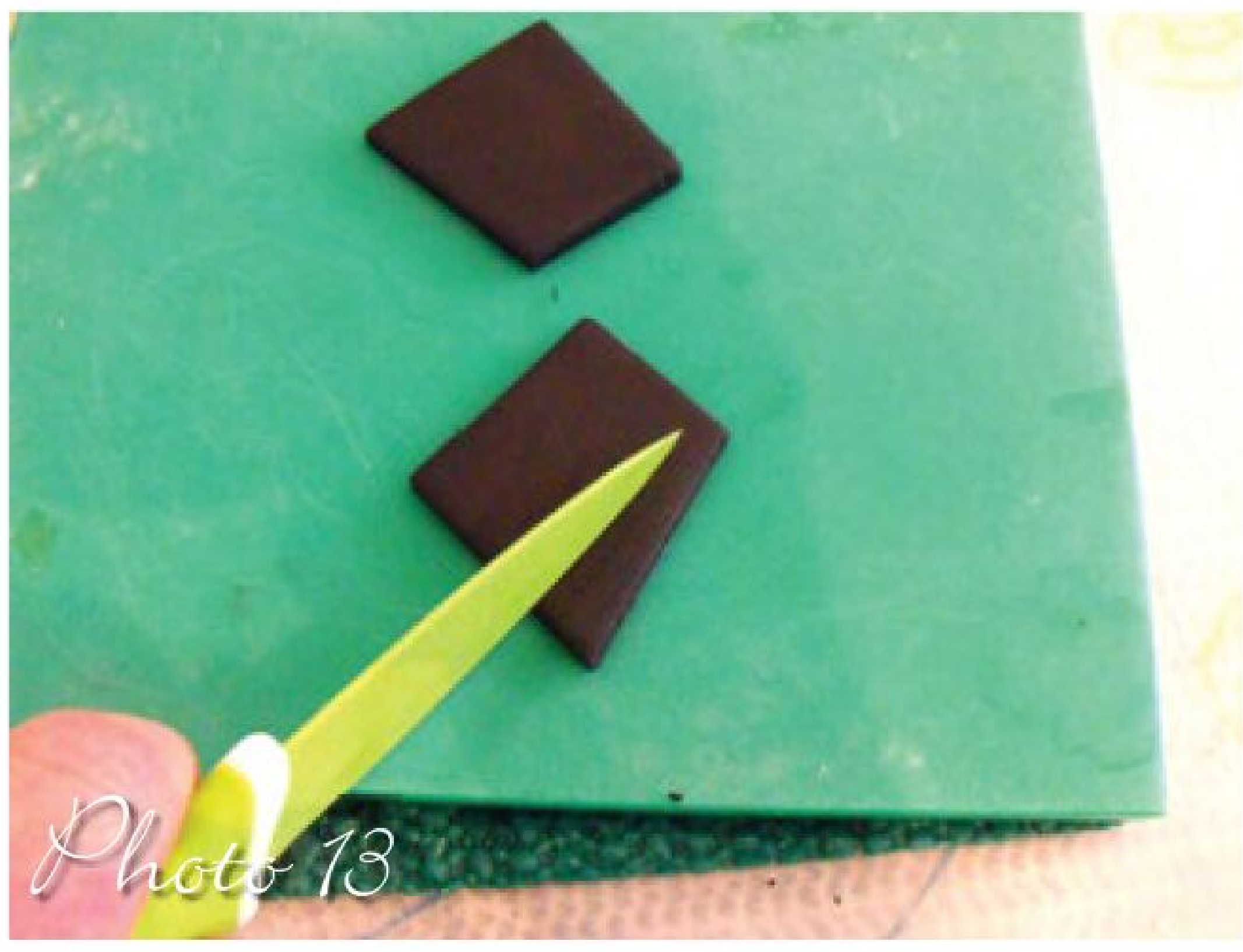
TO MAKE THE MOVIE TICKETS

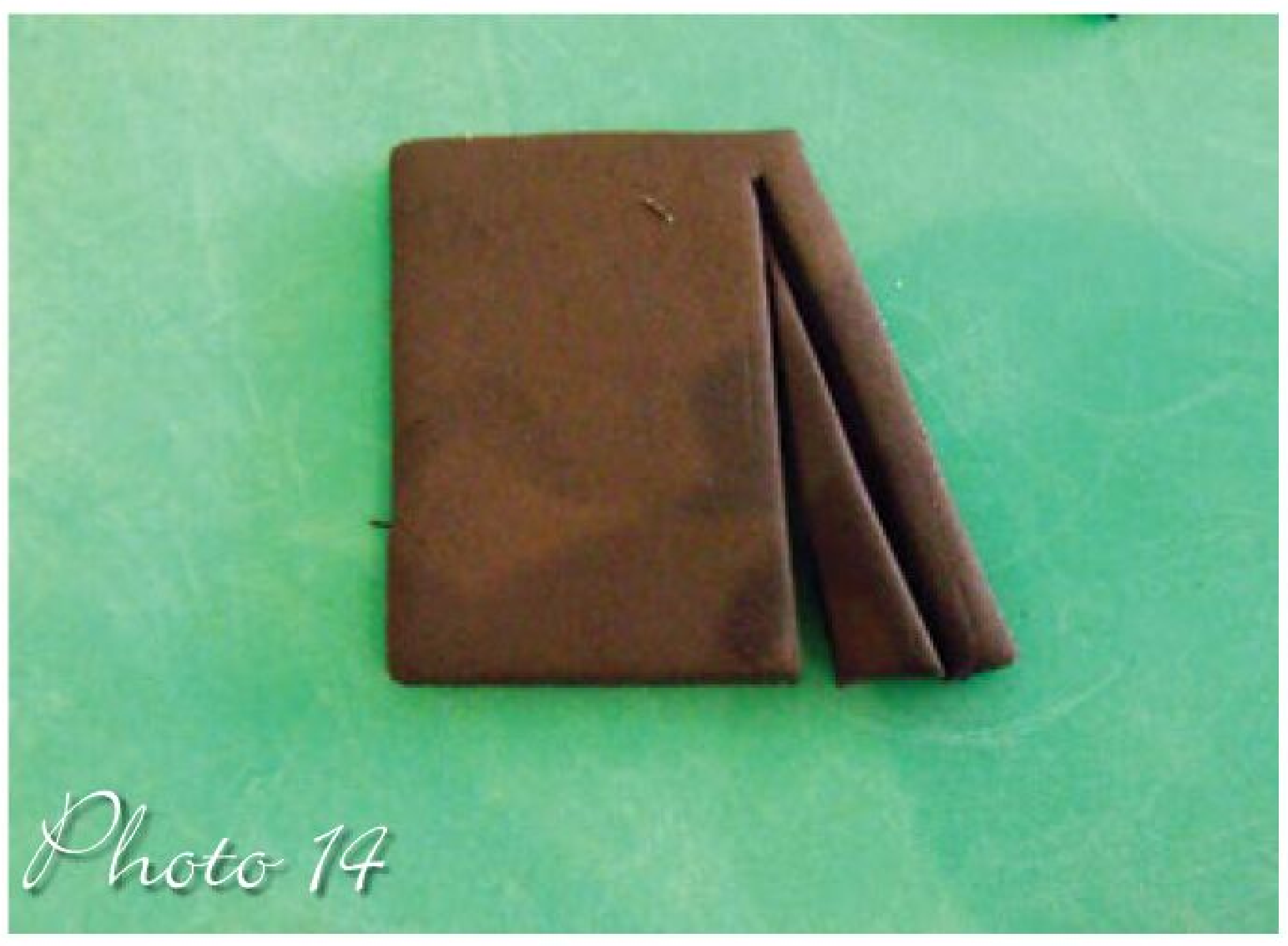
STEP 1

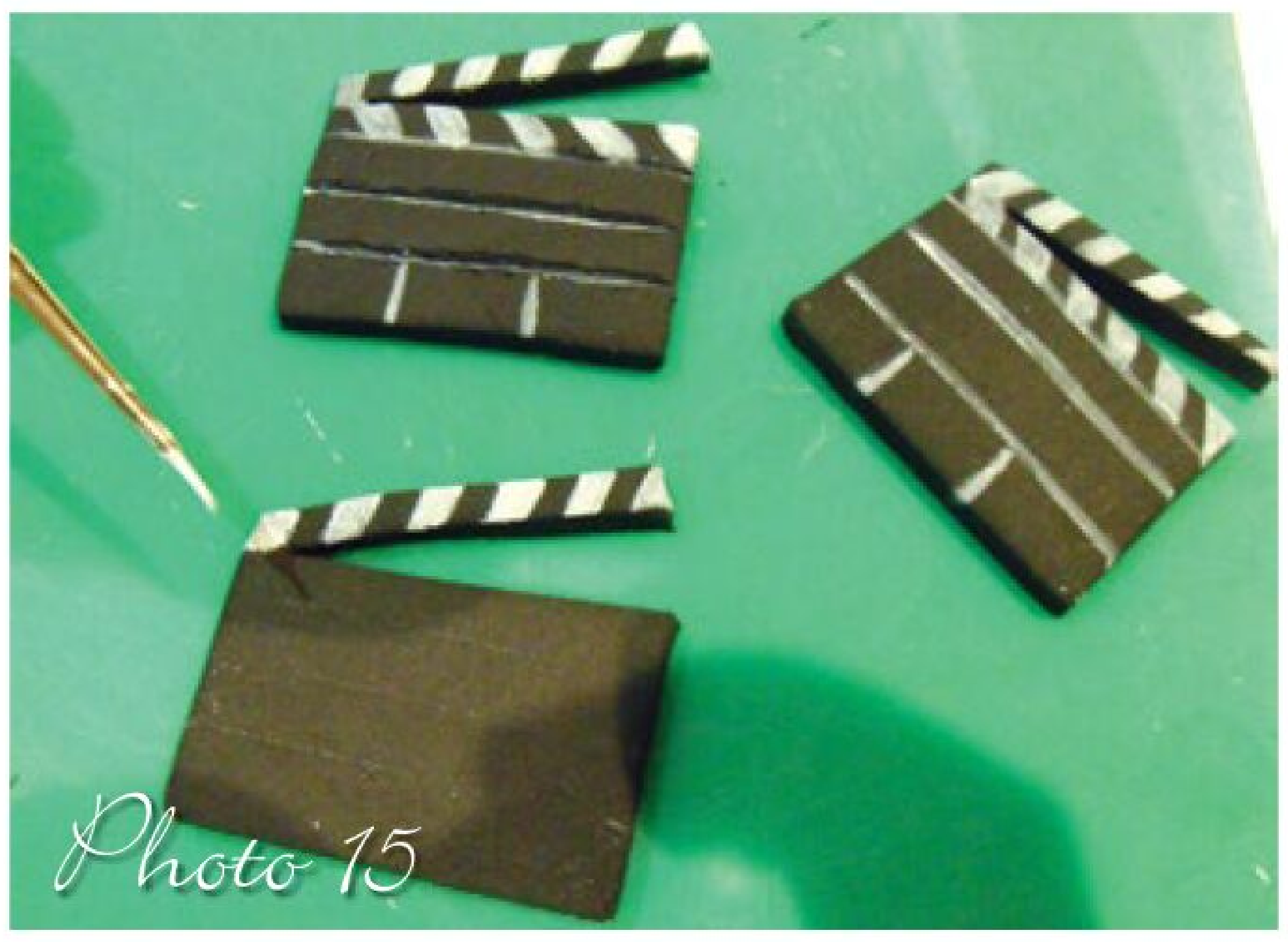
Cut a rectangle out of white fondant.

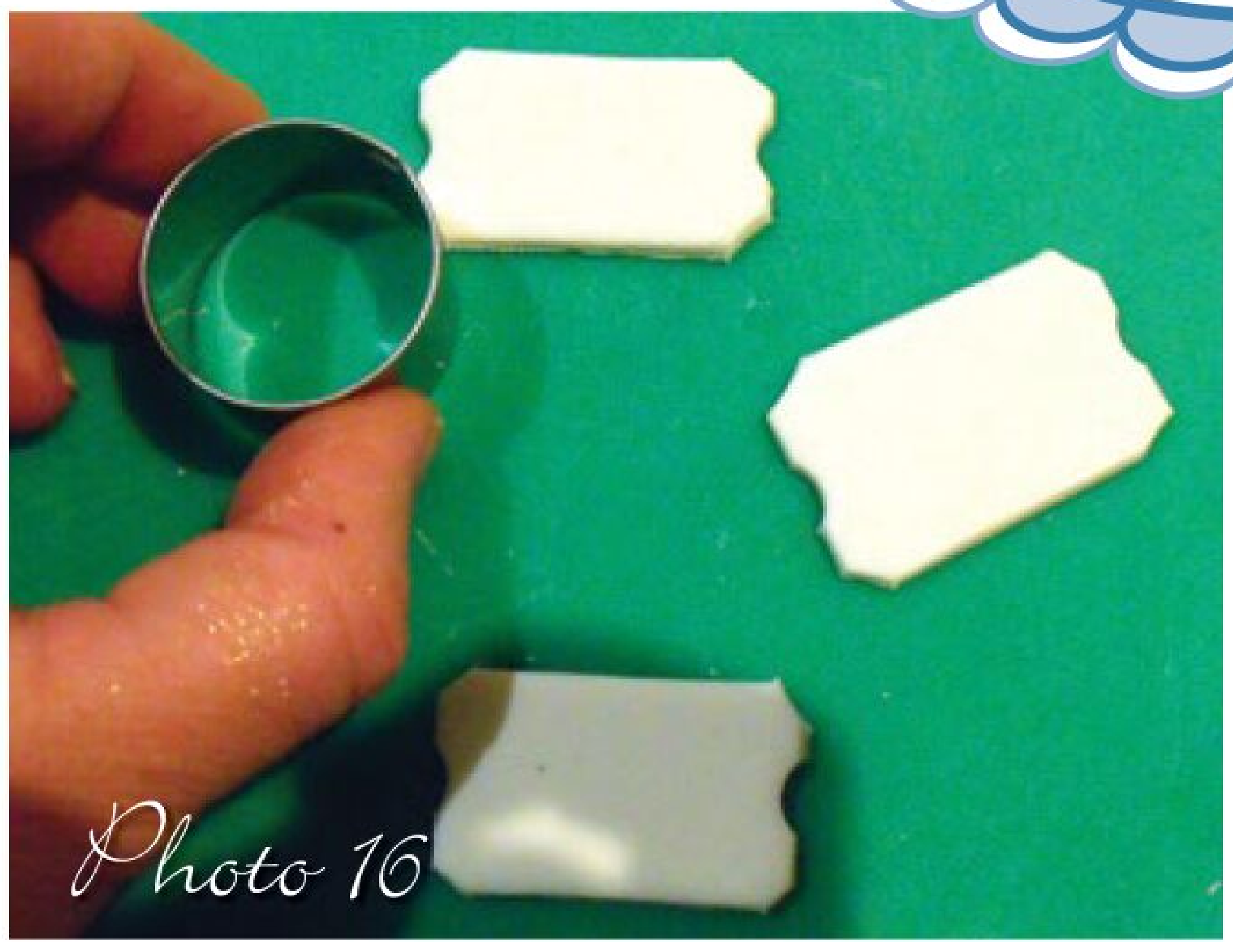
STEP 2

Use the round ejector cutter to









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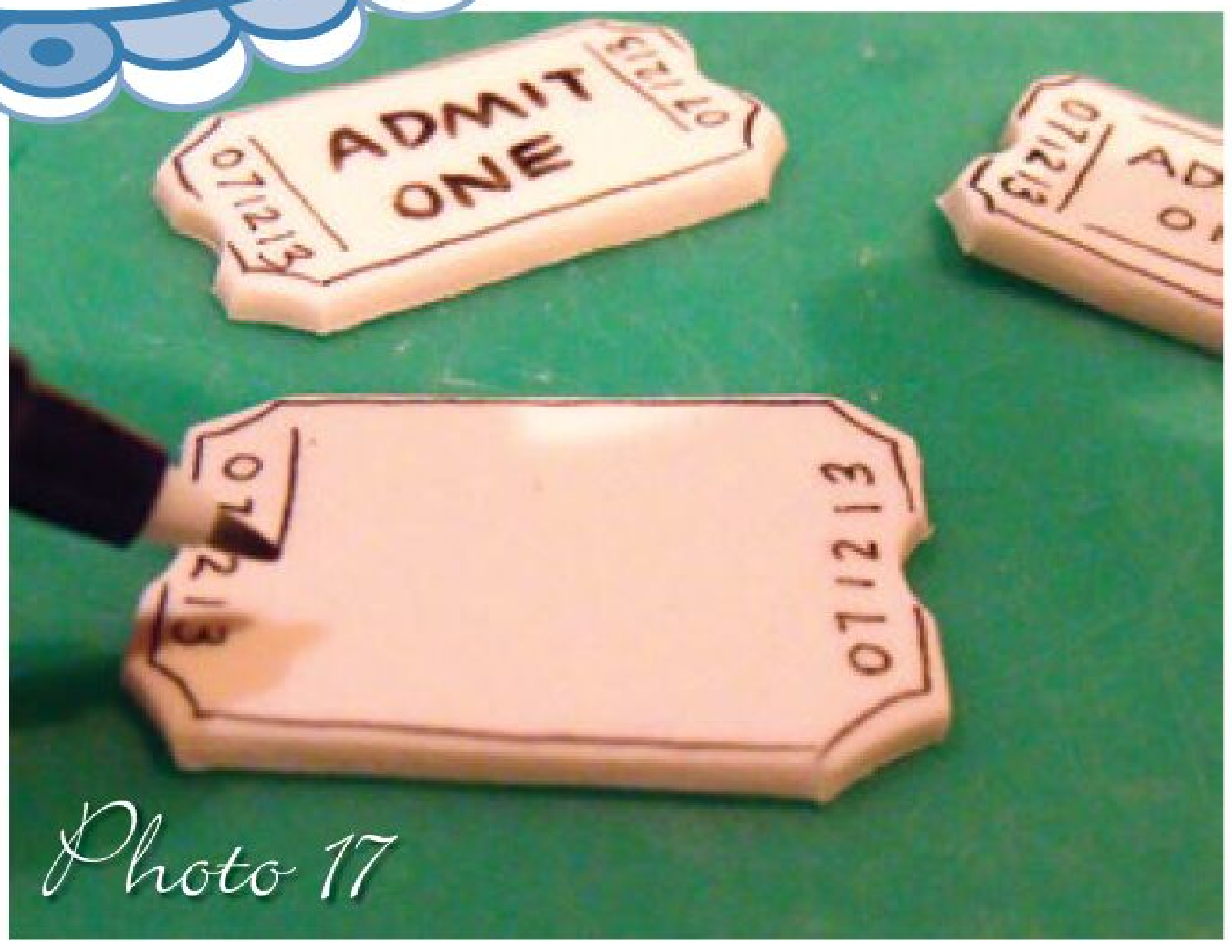

Photo 17

cut half circles out of the centre of the short ends.

STEP 3
Use a round cutter to cut rounded corners at each point. Leave these to harden. (Photo 16)

STEP 4
Use an edible texta to add details such as "Admit One" and ticket numbers. (Photo 17)

TO MAKE THE POP CORN

STEP 1
Roll a small ball of white fondant and mould into a rectangular shape. (Photo 18)

STEP 2
Use the thick end of a red edible texta to add stripes to the popcorn boxes. (Photo 19)

STEP 3
Make up a small amount of royal icing according to the packet instructions.
Add a small amount of yellow colouring to it but don't mix it in completely.

STEP 4
Pipe or spread royal icing on the top of the popcorn boxes to make the popcorn. (Photo 20)

TO ASSEMBLE
Pipe a swirl of buttercream or ganache onto each cupcake using a Wilton 1M tip. Add the toppers to each cake.

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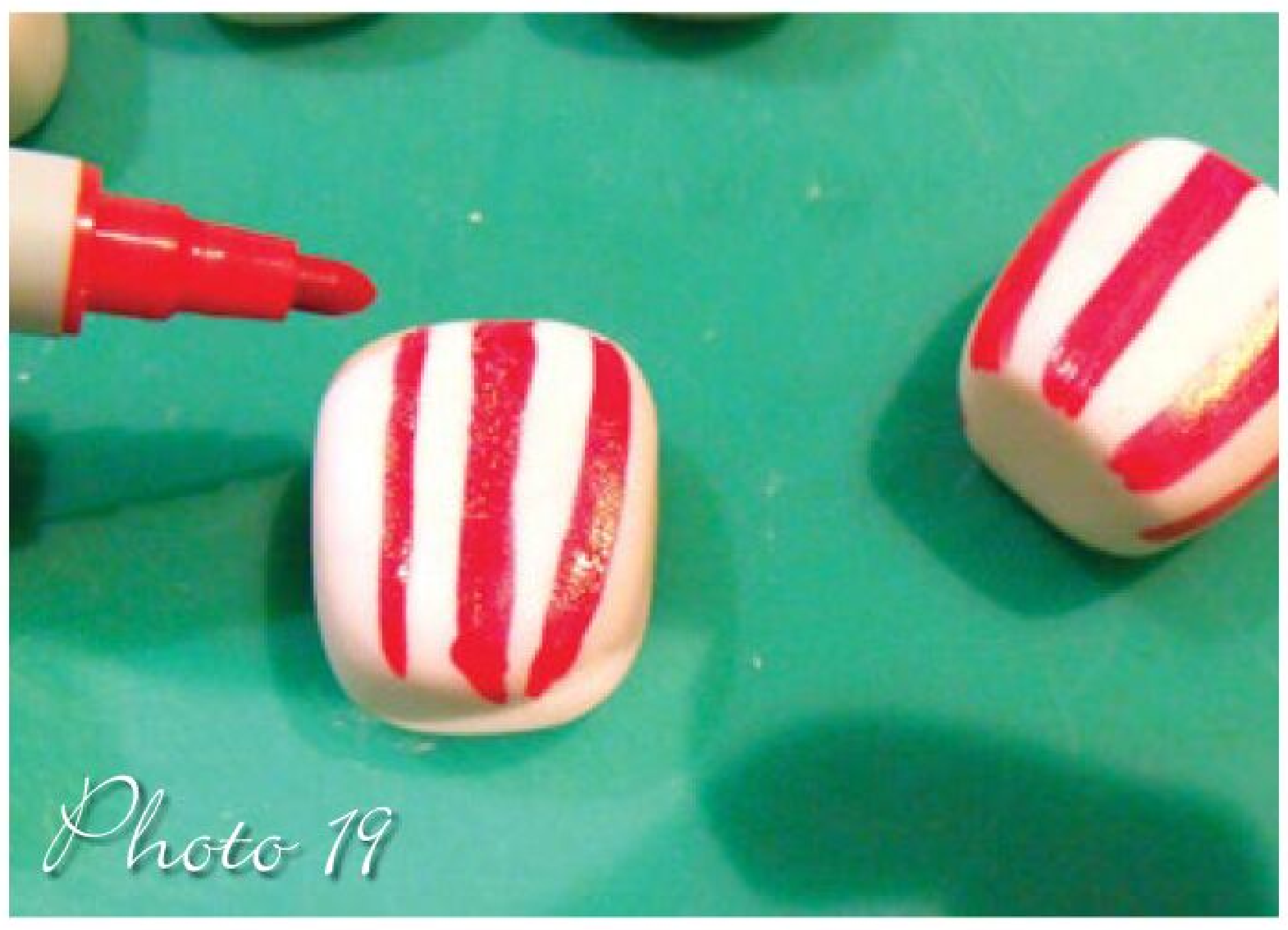
Photo 18



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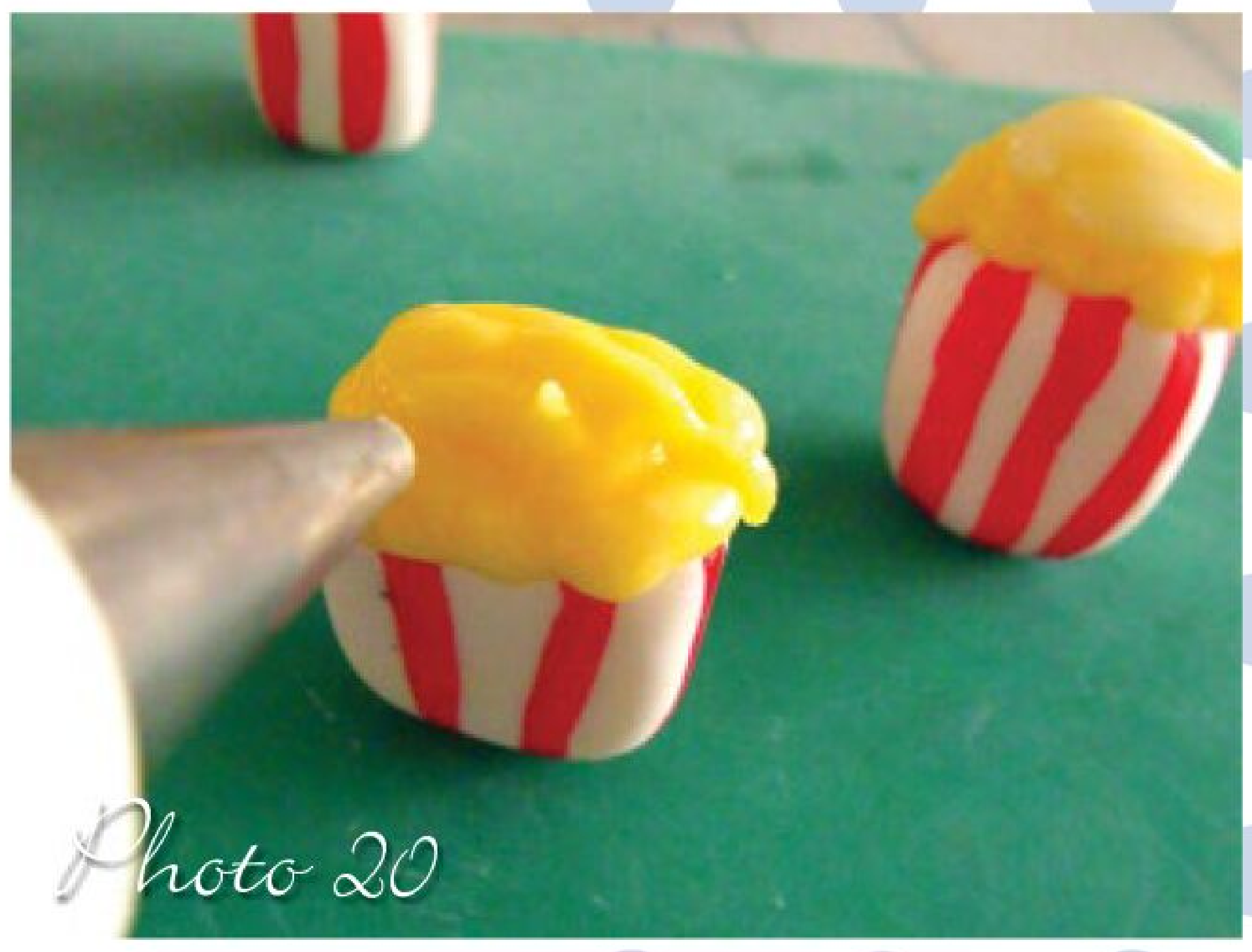


Photo 20

Sleeping Baby
Cake Topper

INGREDIENTS
- Gumpaste in white or ivory and colour of your choice for the blanket

EQUIPMENT
- Sleeping baby silicone mould
- Neocolour Non Toxic Crayons
- Fine Paint Brush
- Flesh coloured petal dust
- Small non stick rolling pin
- Non stick mat
- Cutting Tool
- Impression mat of your choice

I'M EZY

Easy

By using this popular silicone mould and a few other basic tools, you can create this cute sleeping baby topper.

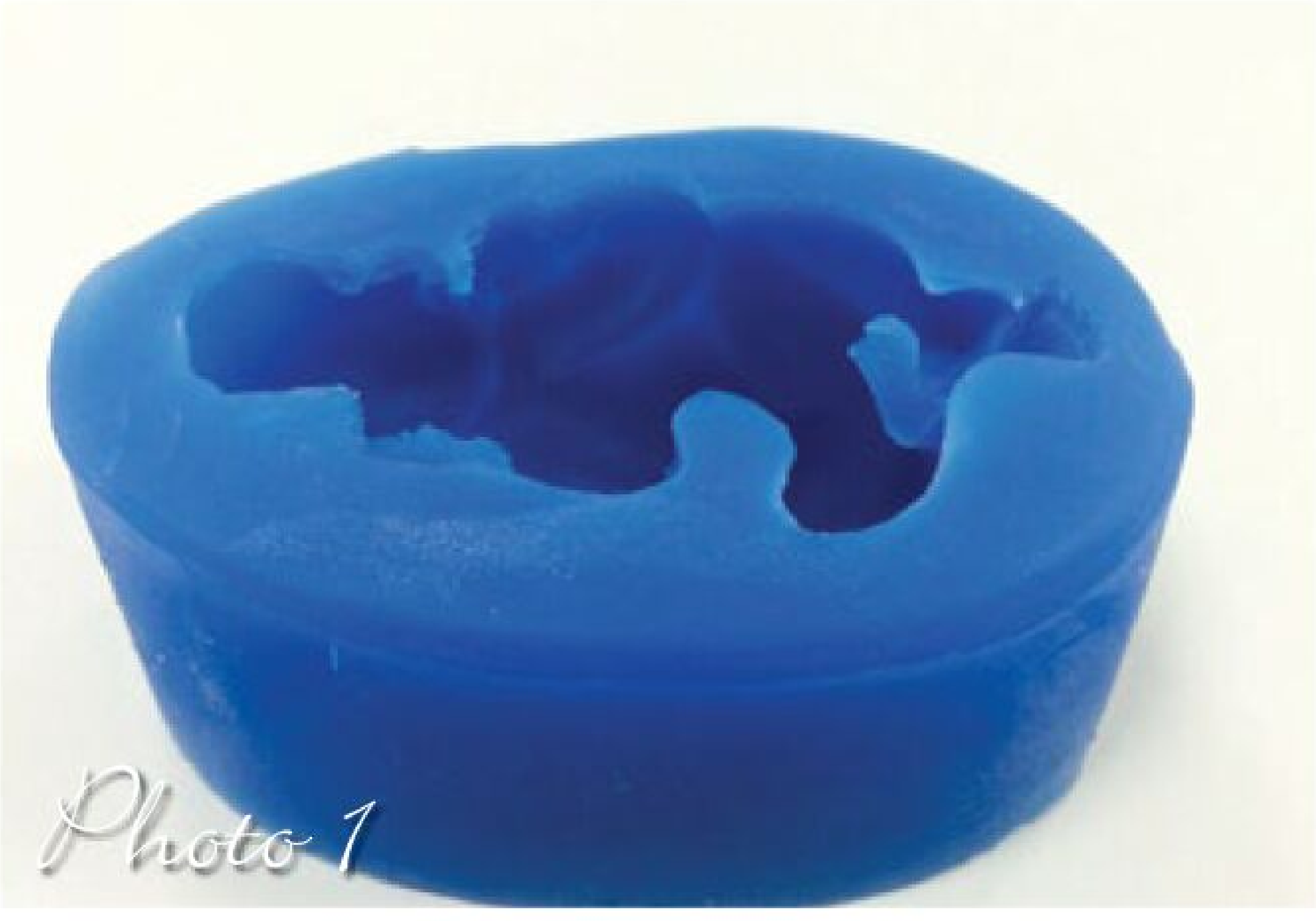


Photo 1

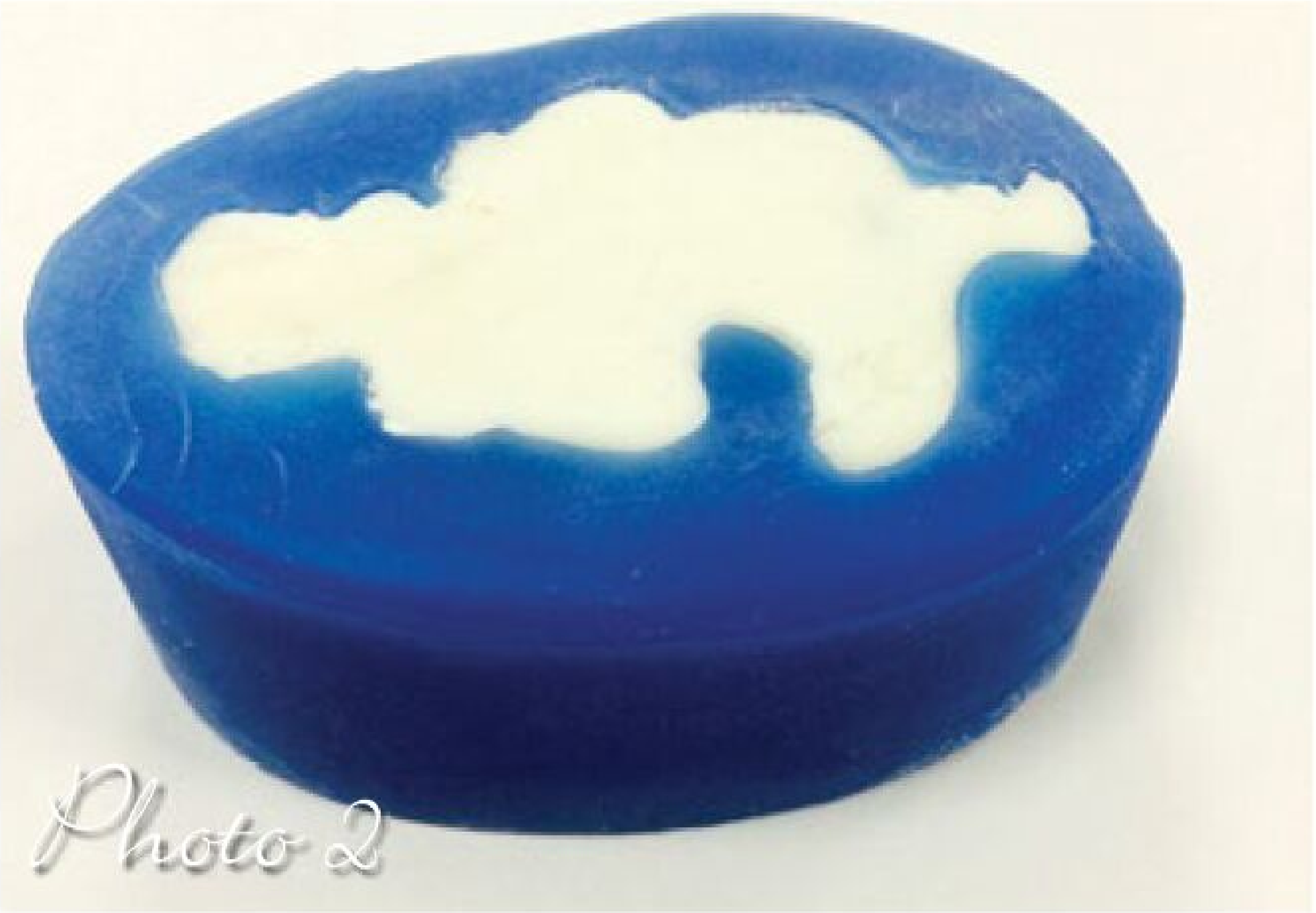


Photo 2

STEP 1

The mould (Photo 1). Dust a little icing sugar or corn flour into the mould and shake out excess.

STEP 2

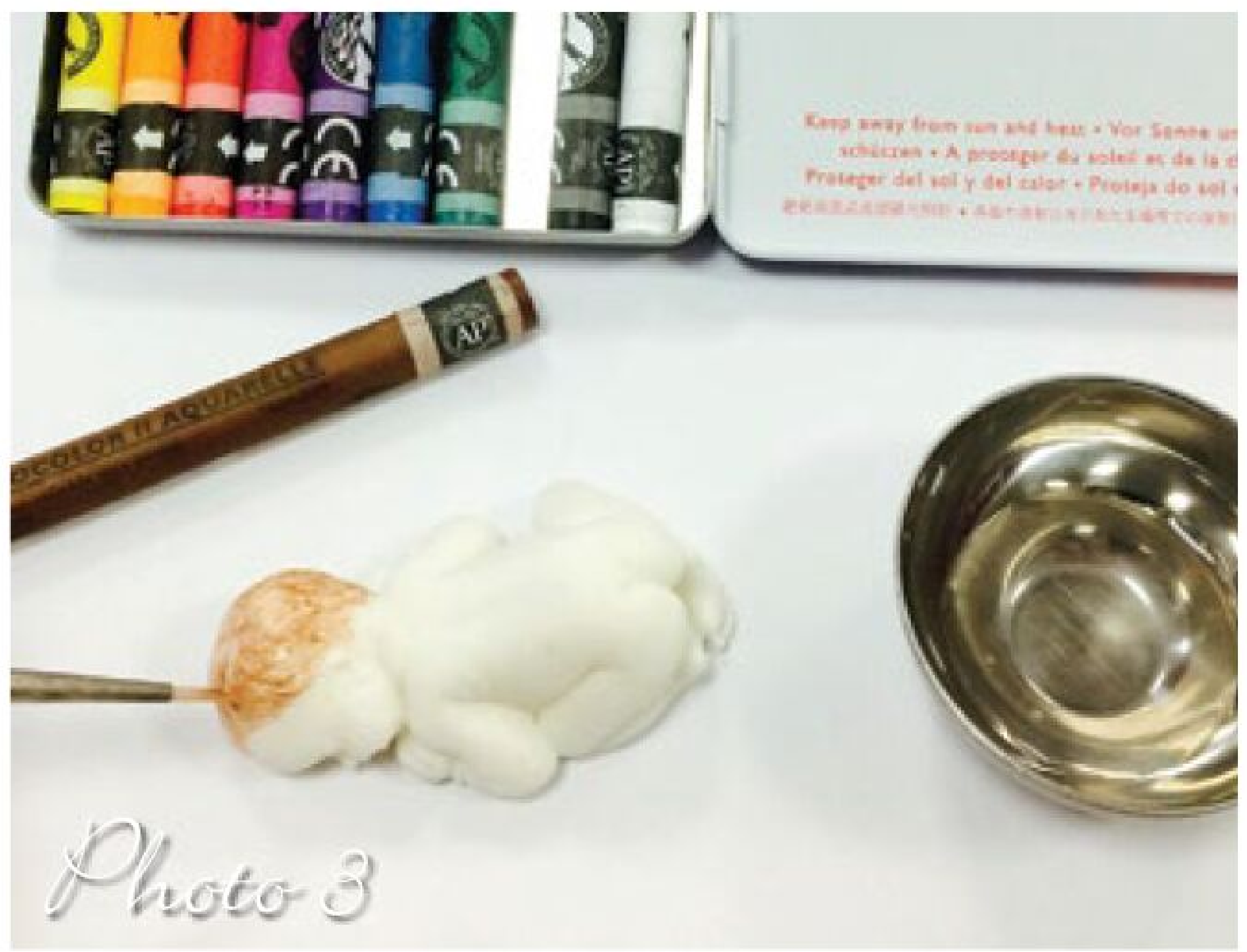
Roll a smooth ball of gumpaste ensuring there are no cracks or creases. Push the gumpaste into the mould making sure it goes into every part of the mould. Remove excess with your thumb.

STEP 3

Remove any excess gumpaste to create a flat base. (Photo 2) Place the mould into the freezer for ten minutes and then carefully remove the baby from the mould.

STEP 4

Mix a little Brown Neocolour Crayon (non toxic) with water. Paint the hair with a thin paint brush. (Photo 3)



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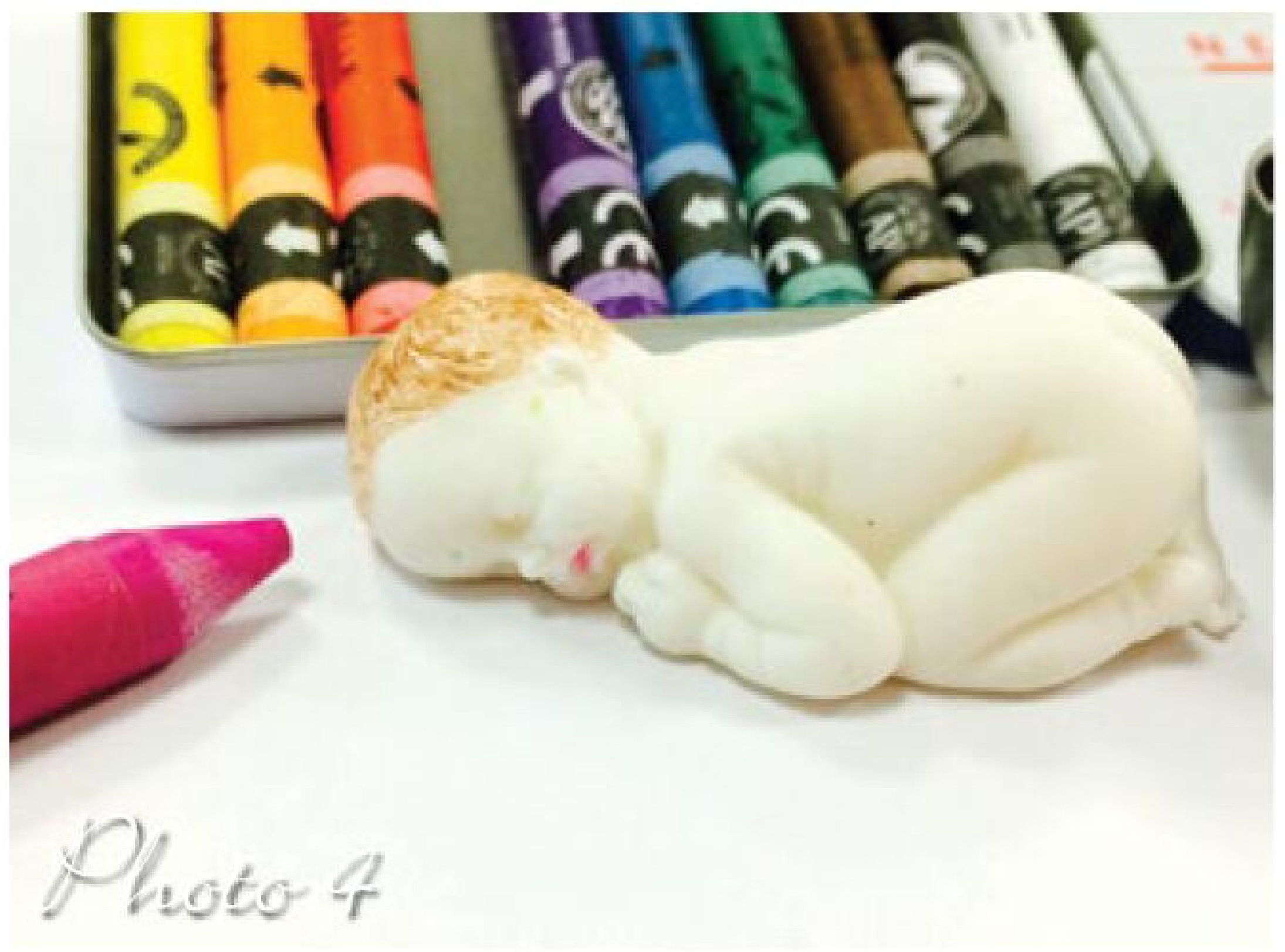

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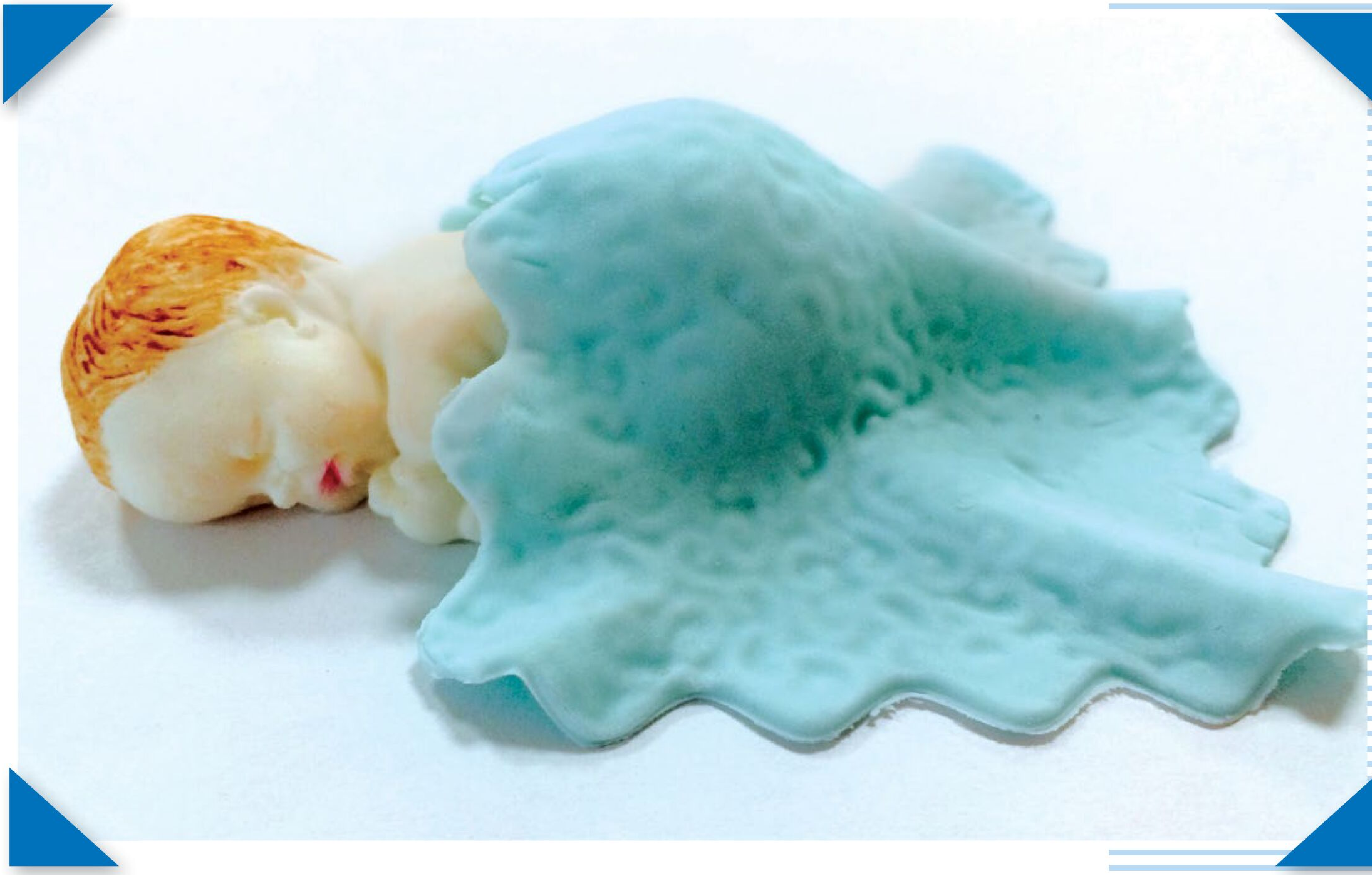

STEP 5
Paint the baby's lips with Neocolour Pink. (Photo 4)

STEP 6
Brush the baby's body with flesh petal dust. Alternatively you can use ivory coloured fondant for the skin tone.

STEP 7
Roll out a small amount of the coloured fondant and use the cutting tool to cut a piece for the blanket. (Photo 5)

STEP 8
Use the impression mat to imprint the pattern onto your blanket piece. (Photo 6)

STEP 9
Place the blanket over baby and allow to dry overnight.

All tools used are available from
Whip-It-Up Cake Supplies
U 6/1445 Main North Road
Para Hills West SA 5096
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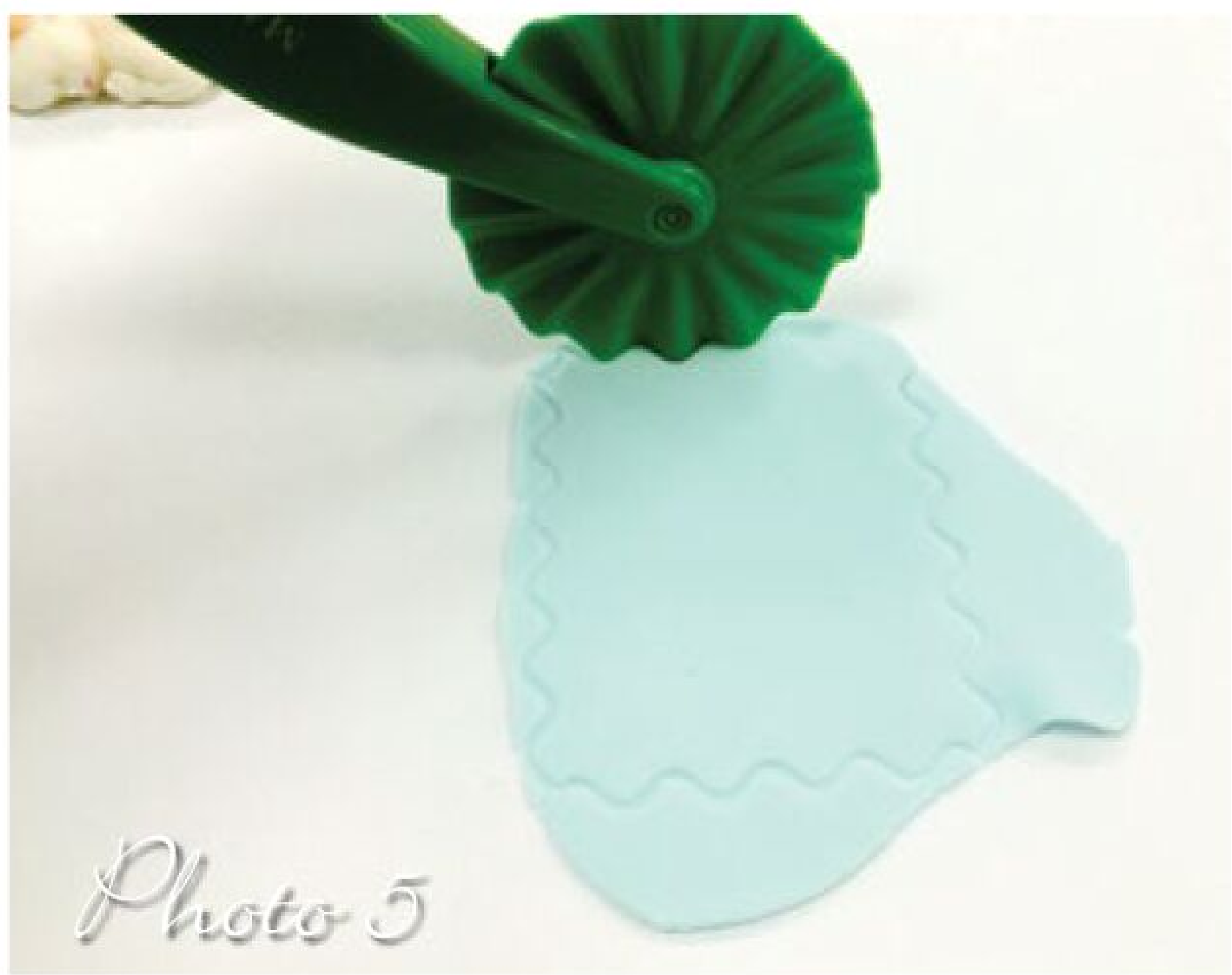
www.whipitupcakesupplies.com.au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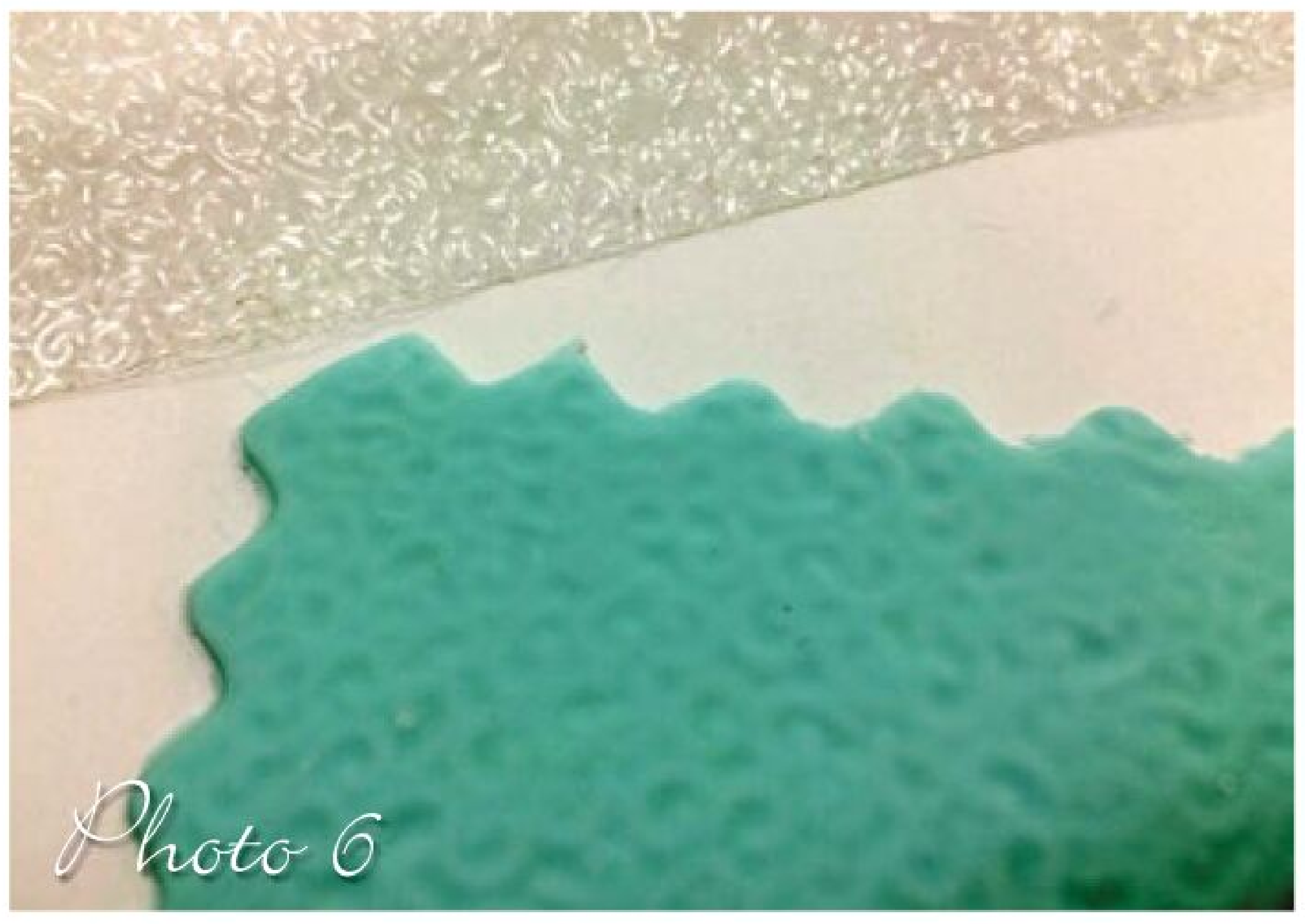


Photo 6

Candy Flower Cupcakes

The mould used in this project makes impressive looking flowers that can be used for a number of different styles of projects. Here they are made in a striking red and black colour combination as cupcake toppers.

INGREDIENTS

- Batch of cupcakes - the ones used in this project were baked in red metallic size 550 patty pans
- Chocolate ganache - whipped ready for piping
- Red fondant with tylopour added or red gumpaste
- Small red candy beads or similar

EQUIPMENT

- 1M piping nozzle
- Piping Bag
- Wooden Skewers
- Non-stick mat
- Small non-stick rolling pin
- 40mm, five petal blossom cutter
- Country daisy mould/veiner
- Artist Palette or similar for drying
- Small Paintbrush
- Black Petal Dust
- Pizza Wheel

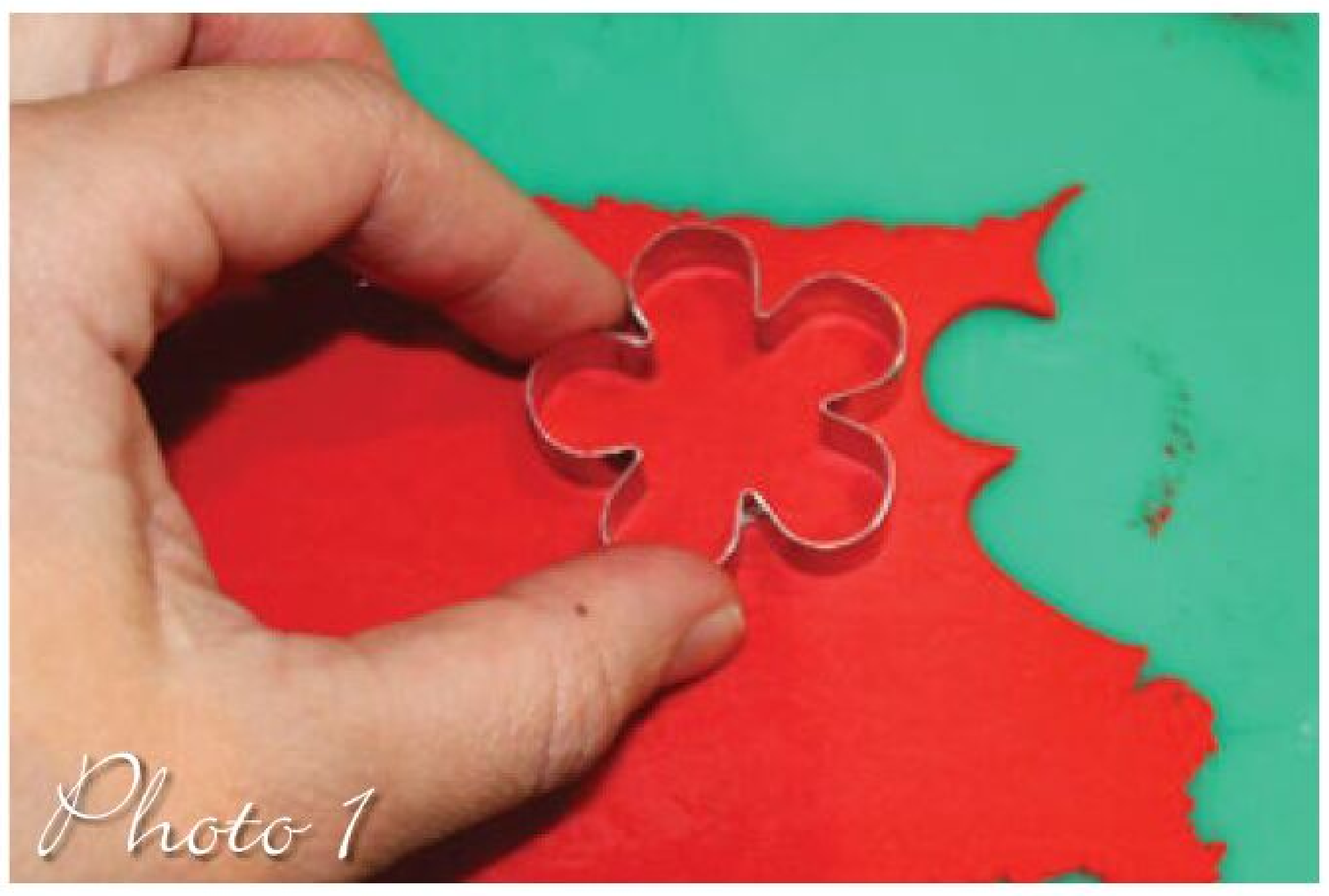


Photo 1

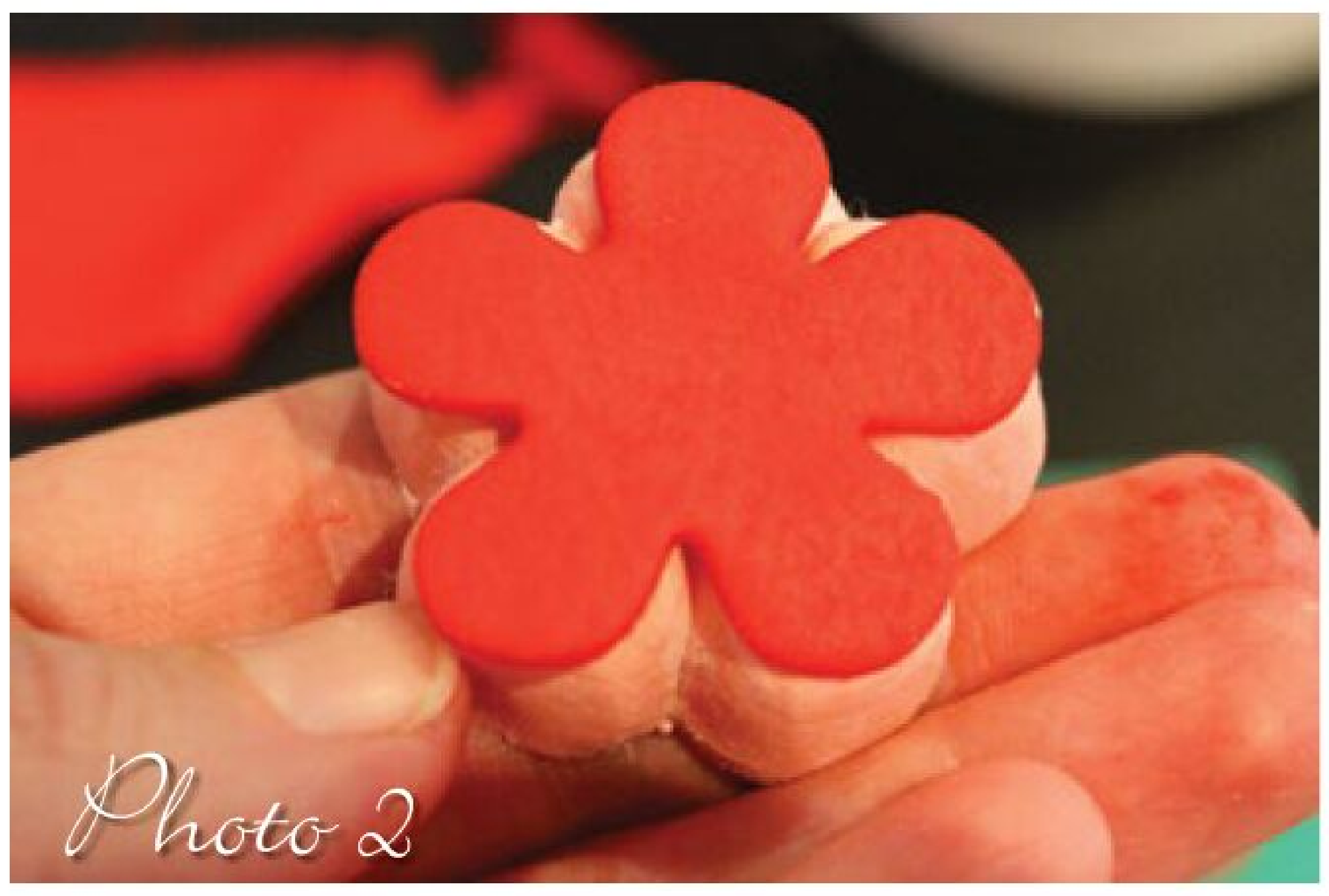


Photo 2

STEP 1

Bake cupcakes and allow to cool

TO MAKE THE DECORATIONS

STEP 1

Roll out a small amount of red fondant that has tylopour added or use pre coloured red gumpaste.

STEP 2

Cut out a blossom using the cutter making sure that all the edges are clean and not "fuzzy". (Photo 1)

STEP 3

Carefully place the blossom in the bottom cavity of the mould and then place the top piece on top. (Photo 2) Squeeze it together to make an impression of the veins. (Photo 3)

Pull the top piece off and then carefully squeeze the mould which will help to release the flower.(Photo 4) If you find the flower isn't coming out of the mould easily, you may need to dust it lightly with a little corn flour or icing sugar and/or allow the icing to dry out slightly before trying it again.

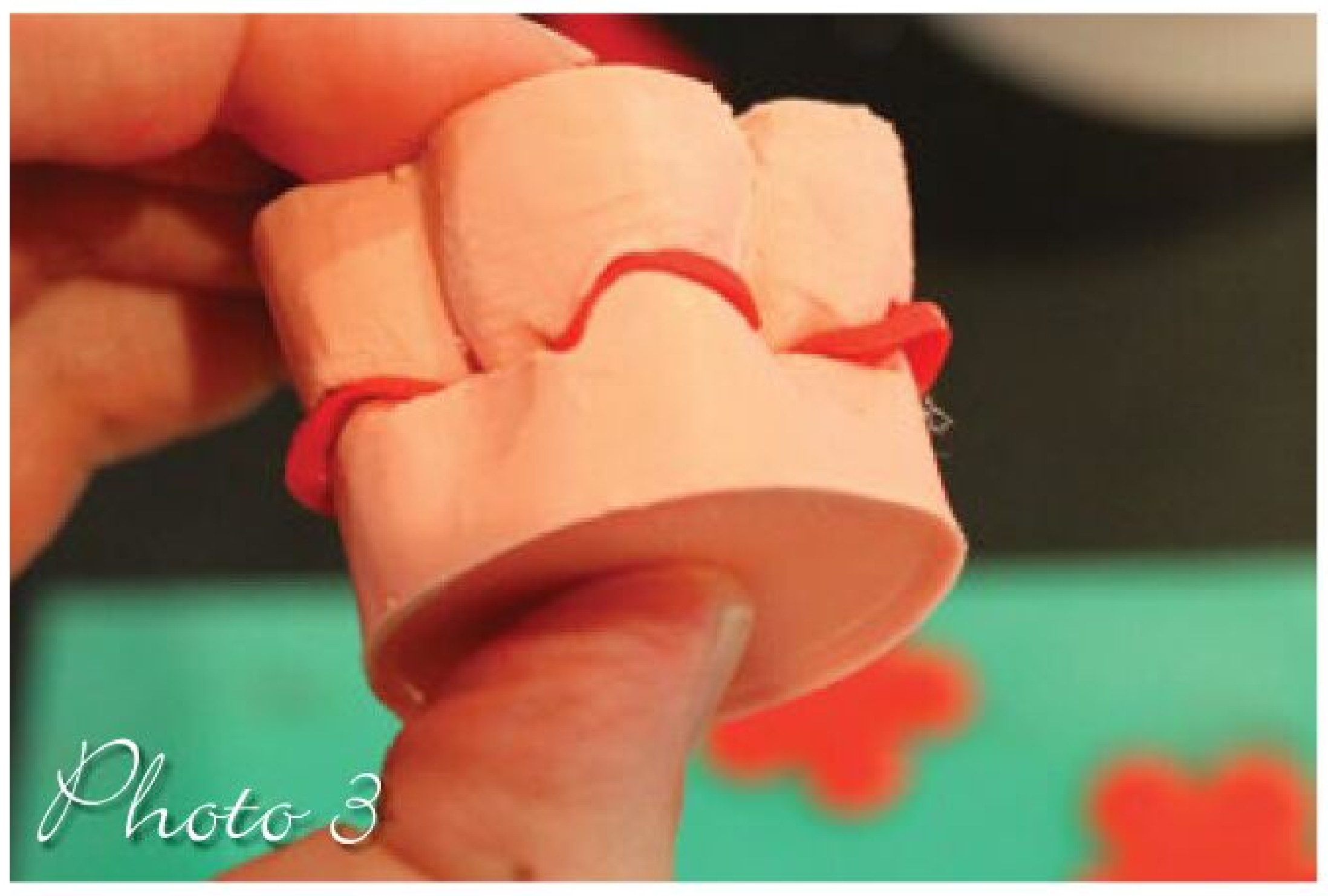
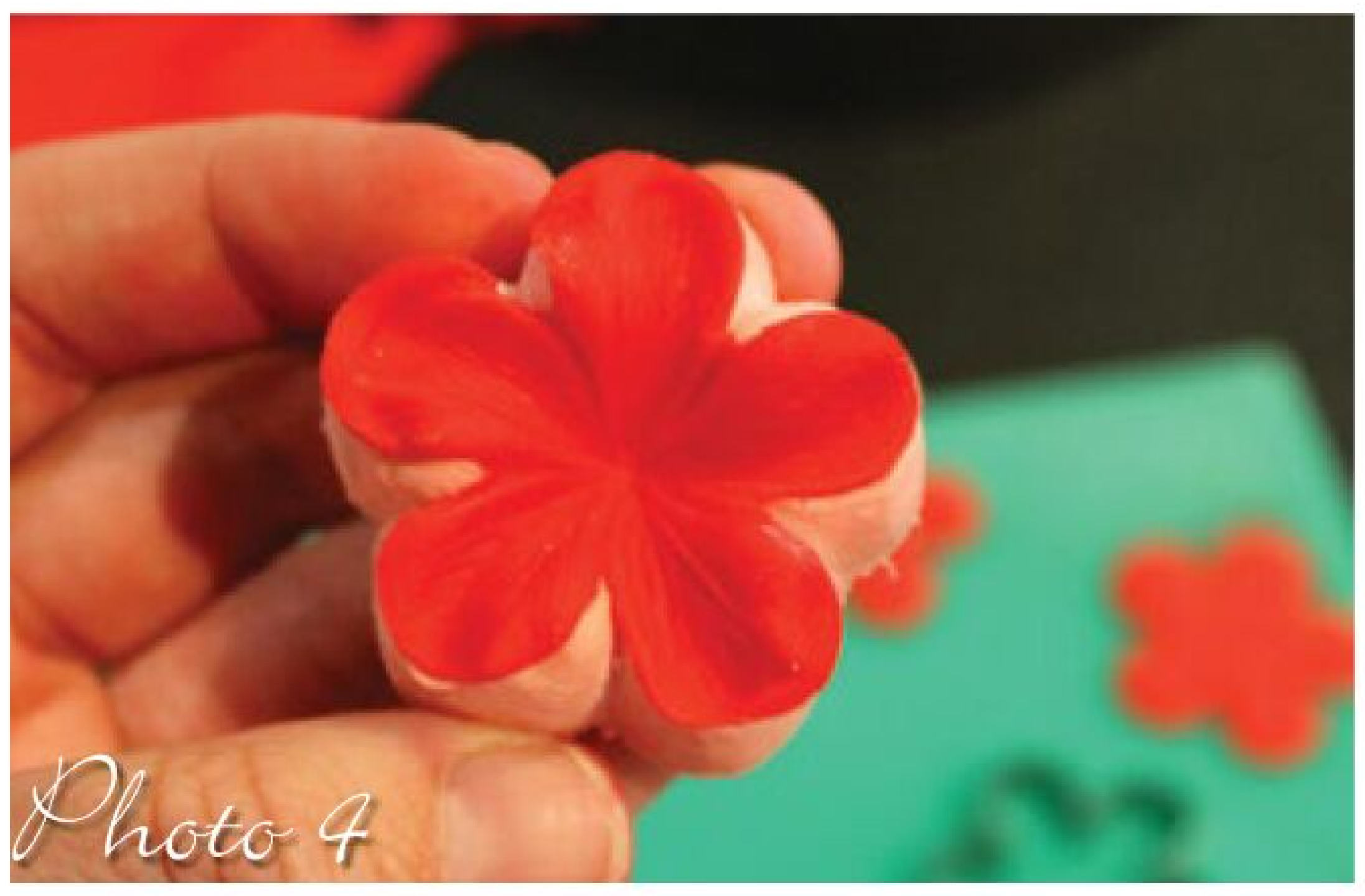
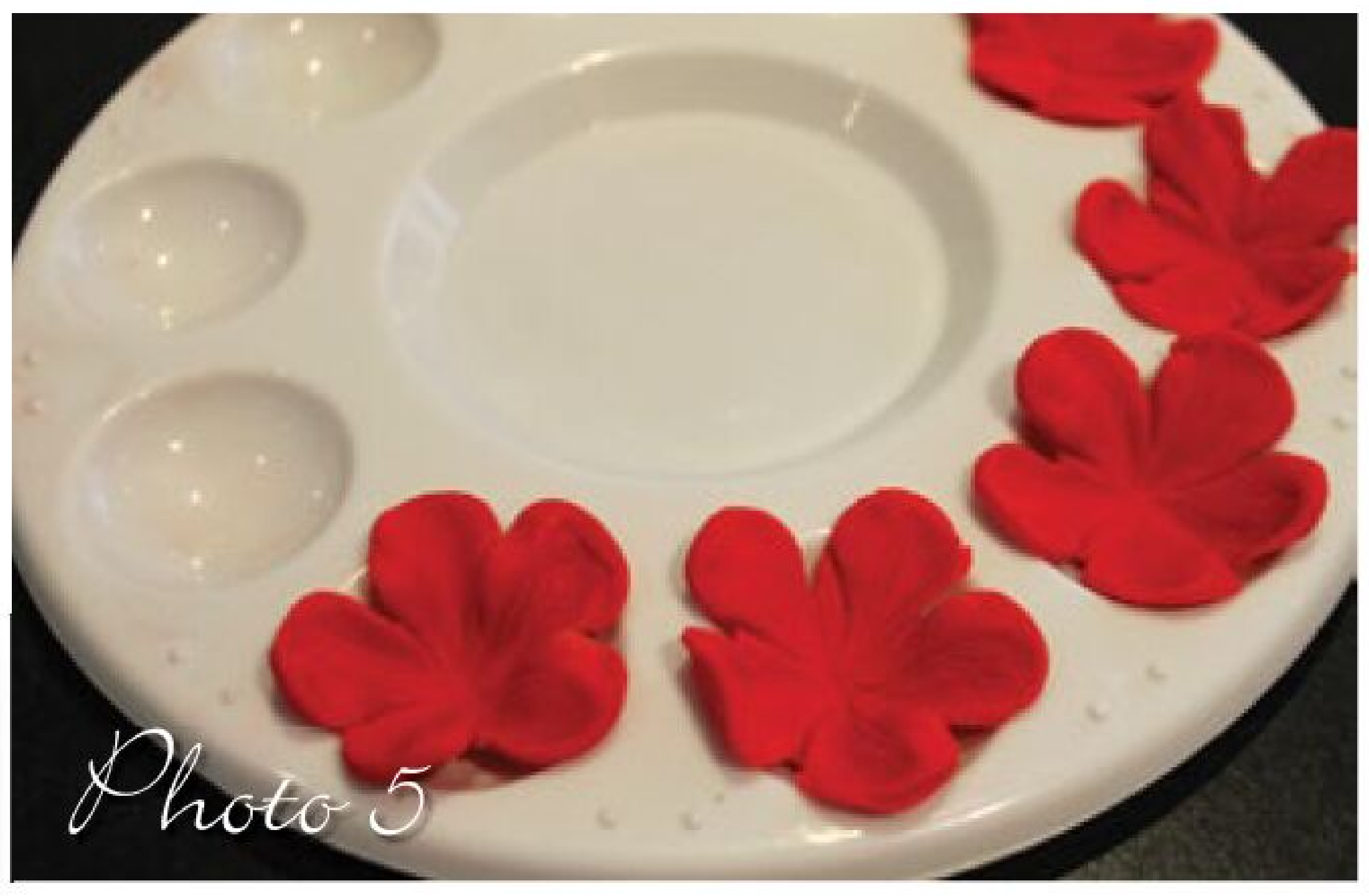


Photo 3





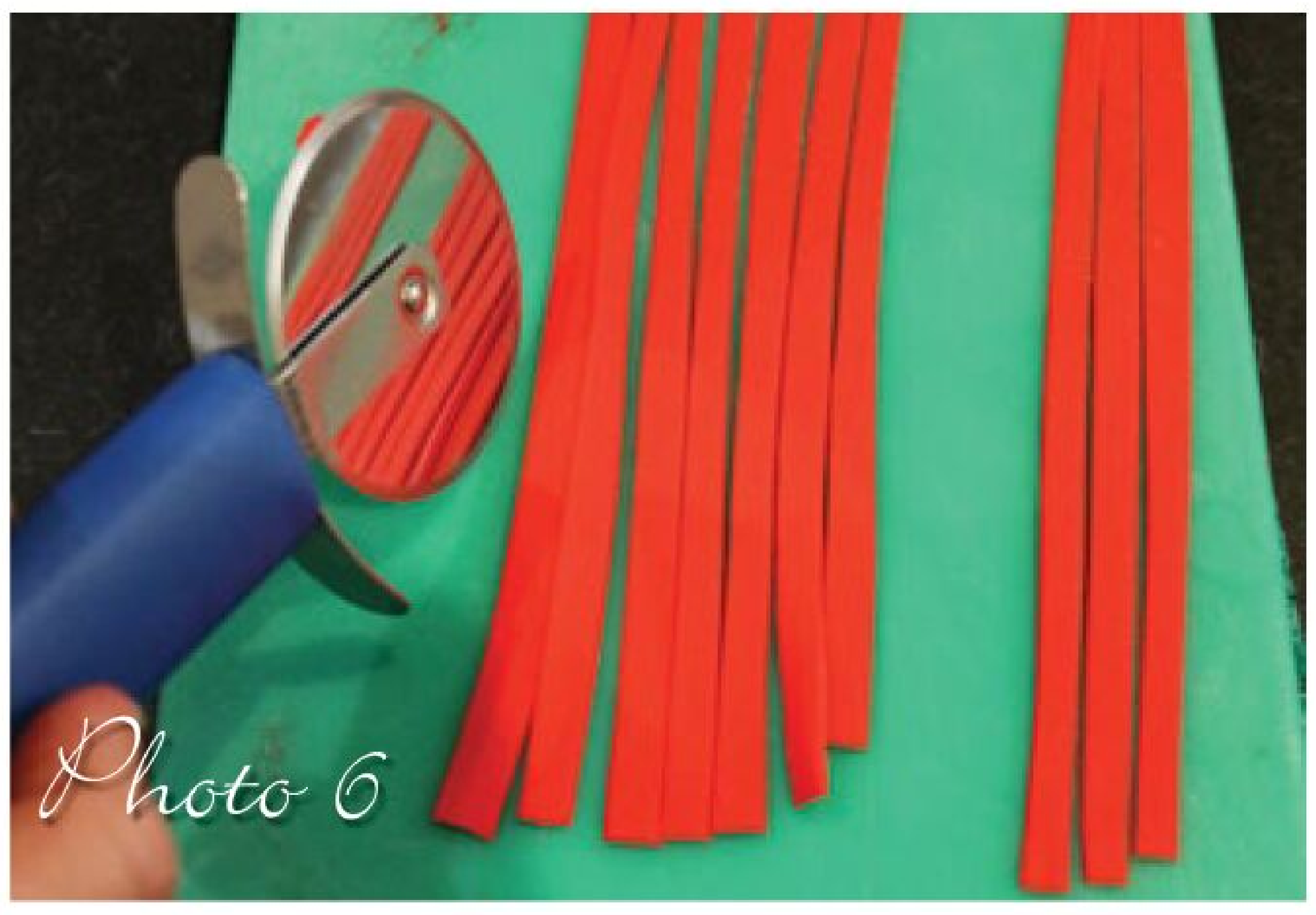
STEP 4
Place each flower in a palette to harden. (Photo 5)

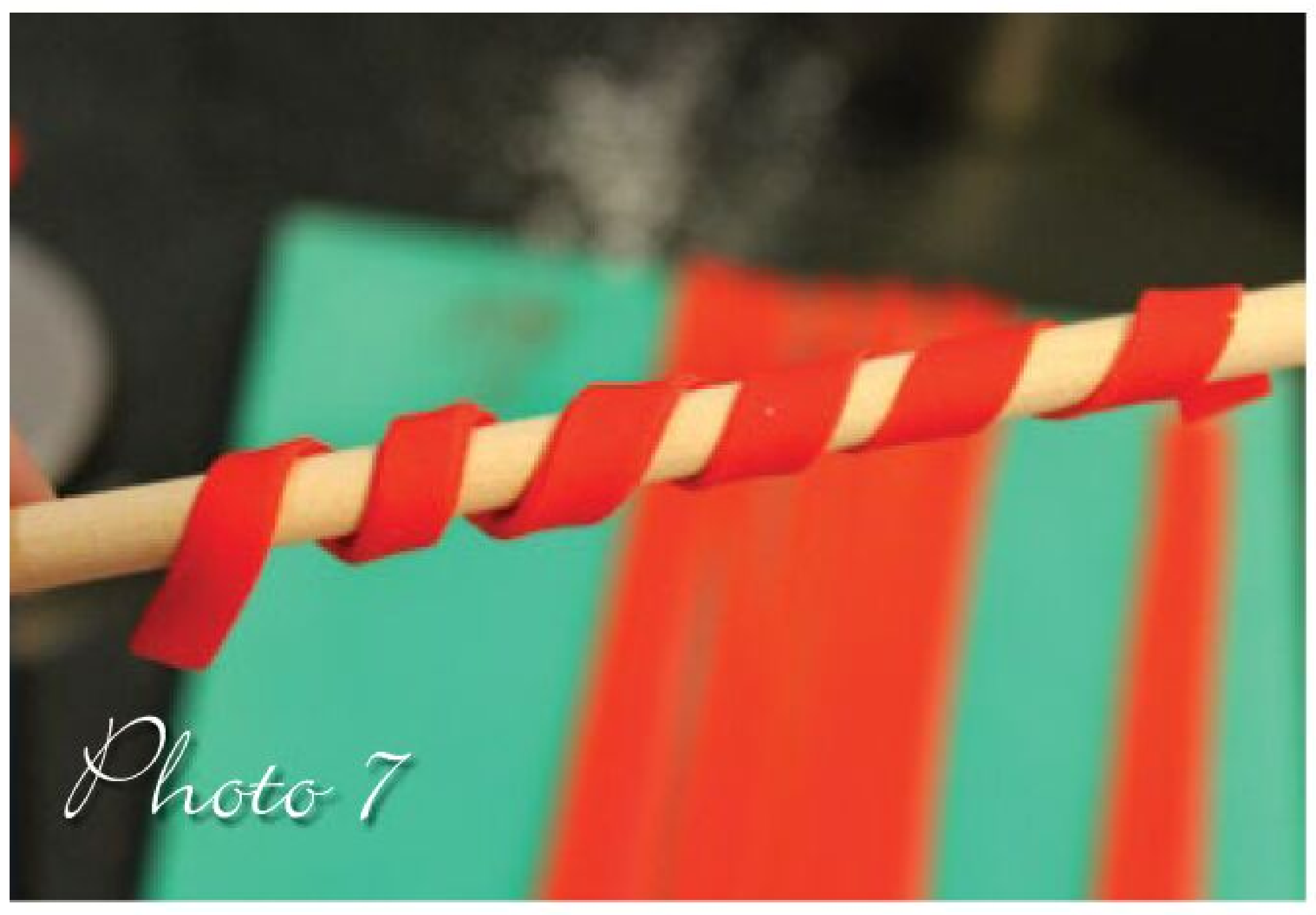
STEP 5
To make the curls roll out some more of the red fondant or gumpaste and cut some thin strips using a pizza wheel or wheel cutter. This will prevent the icing from tearing or dragging as it would if using a knife. (Photo 6)

STEP 6
Take a skewer and carefully wrap the strip of red icing around it. Try not to make it too tight so that it will slip off when they are dry. Don't worry about any ends that are hanging down as these can either be broken off once dry or hidden in the icing on the cake. Place the skewers inbetween two egg cartons or similar to dry. (Photo 7)

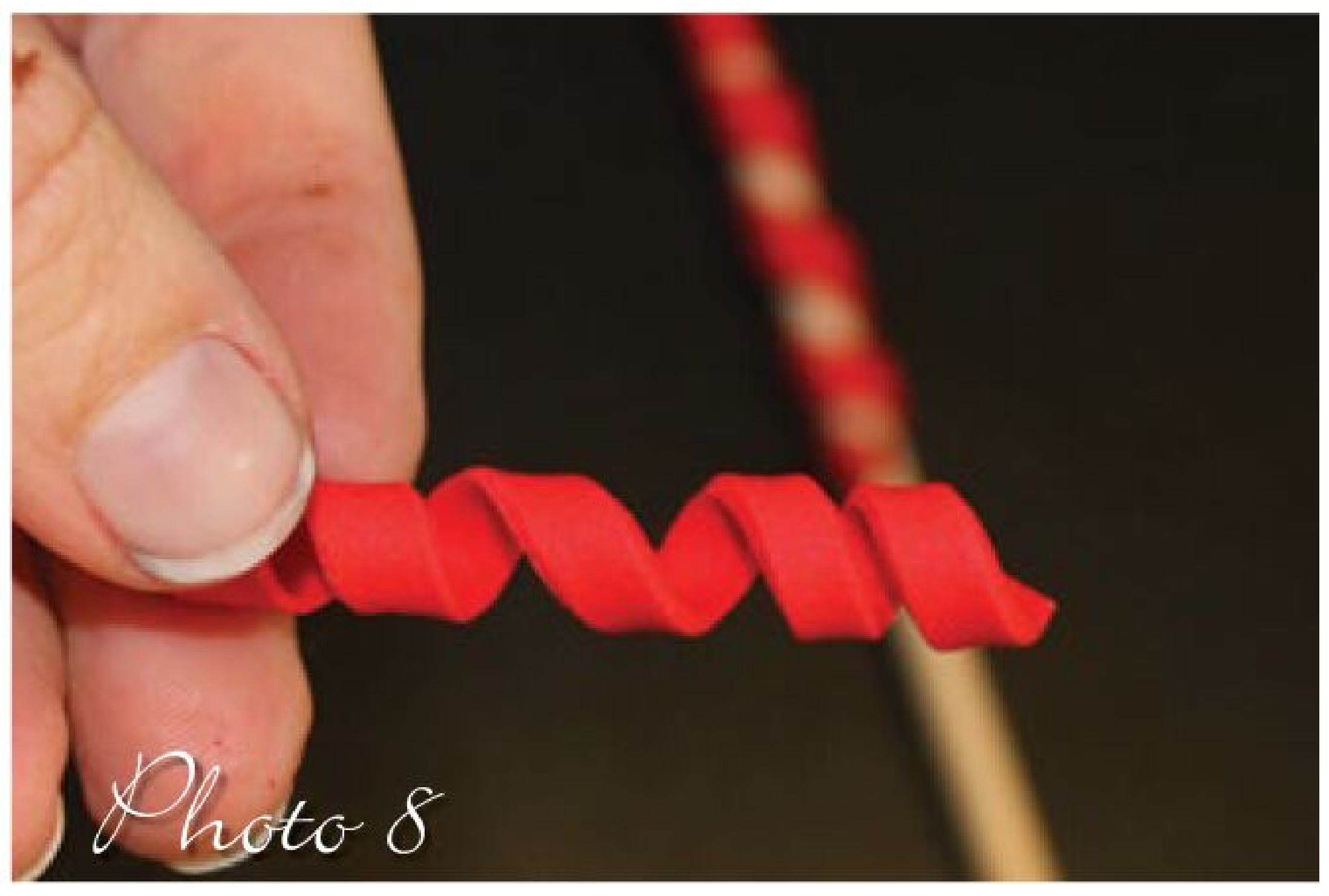
STEP 7
Once the flowers are dry, dust the centres with black petal dust.

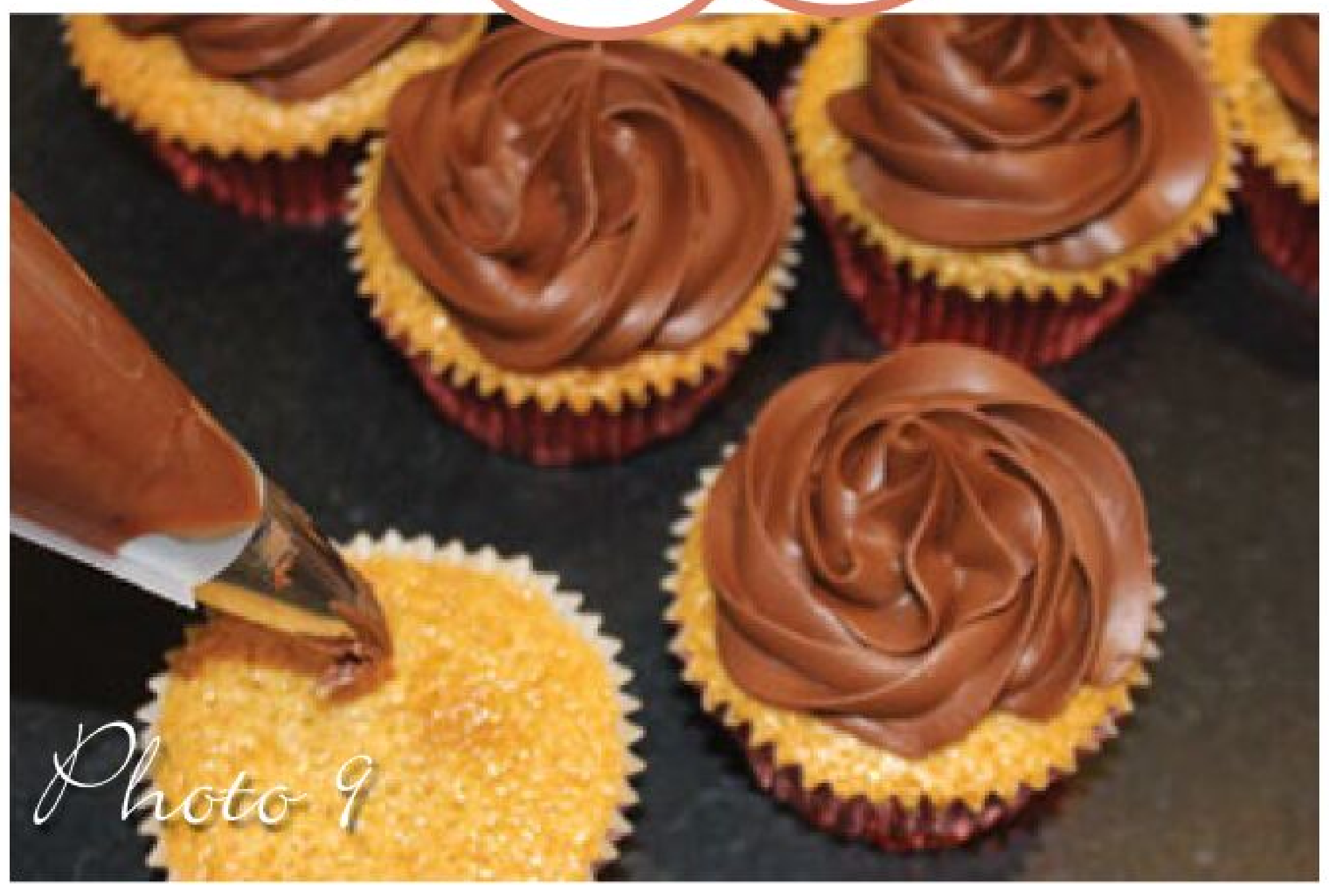
STEP 8
Use a small amount of sugar glue or black royal icing in the





Candy Flower Cupcakes





centre of each one and add a candy bead. If you can't find a suitable sweet for the centres you can always pipe a red centre using royal icing.

STEP 9

Once the curls are dry, carefully slide them off the skewers. (Photo 8)

TO DECORATE THE CUPCAKES

STEP 1

Fill the piping bag with the whipped chocolate ganache and pipe a swirl of icing on top of each cake. (Photo 9)

STEP 2

Poke two curls into each cake so they are standing up in the icing. Here you can hide any ends that dried away from the skewer in the icing or snap them off.

STEP 3

Place a flower in front of the curls. These red decorations also look very effective on white icing

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Project by Complete Cake Decorating Supplies
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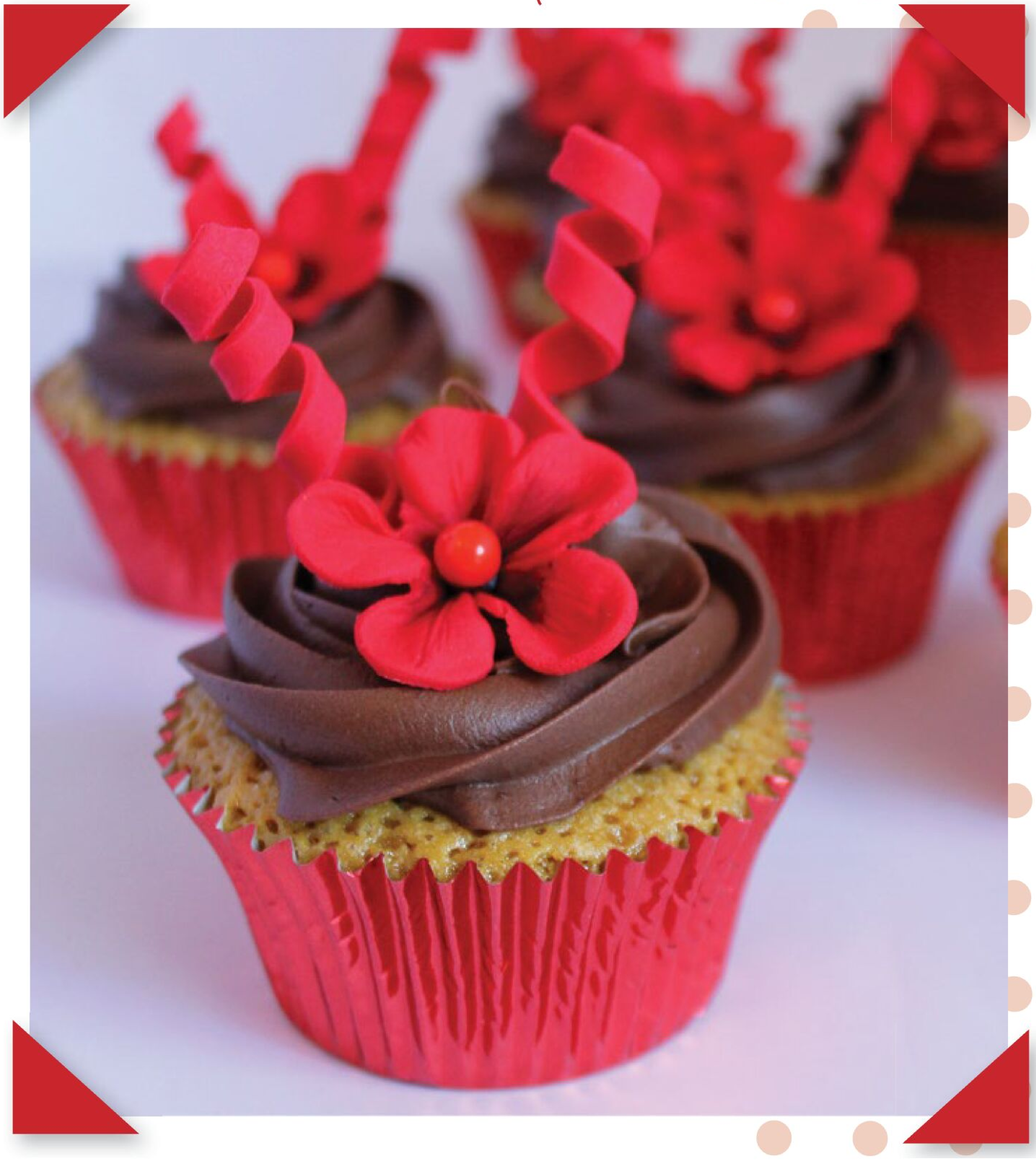


Nemo Cupcakes
and cookie toppers

EASY CUPCAKE RECIPE INGREDIENTS
- 4 oz Margarine
- 4 oz Sugar
- 4 oz SR Flour
- 2 Eggs
- (either add sultanas or extra 1 oz of SR Flour)

INGREDIENTS FOR TOPPERS
- White fondant

EQUIPMENT
- Small non stick rolling pin
- Non stick mat
- Orange Food Colour
- Black Edible Pen or Black fondant
- Circle cutter (cupcake size)
- Small Round Cutter
- Small heart or flower plunger cutter

Nemo brought the humble clown fish to everyone's attention in the hit movie "Finding Nemo". This project shows you how to make a clown fish of the sweet variety for the top of a cupcake or a cookie - perfect for all Nemo fans or under the sea party.

EASY CUPCAKES
STEP 1
Beat butter and sugar together until combined.

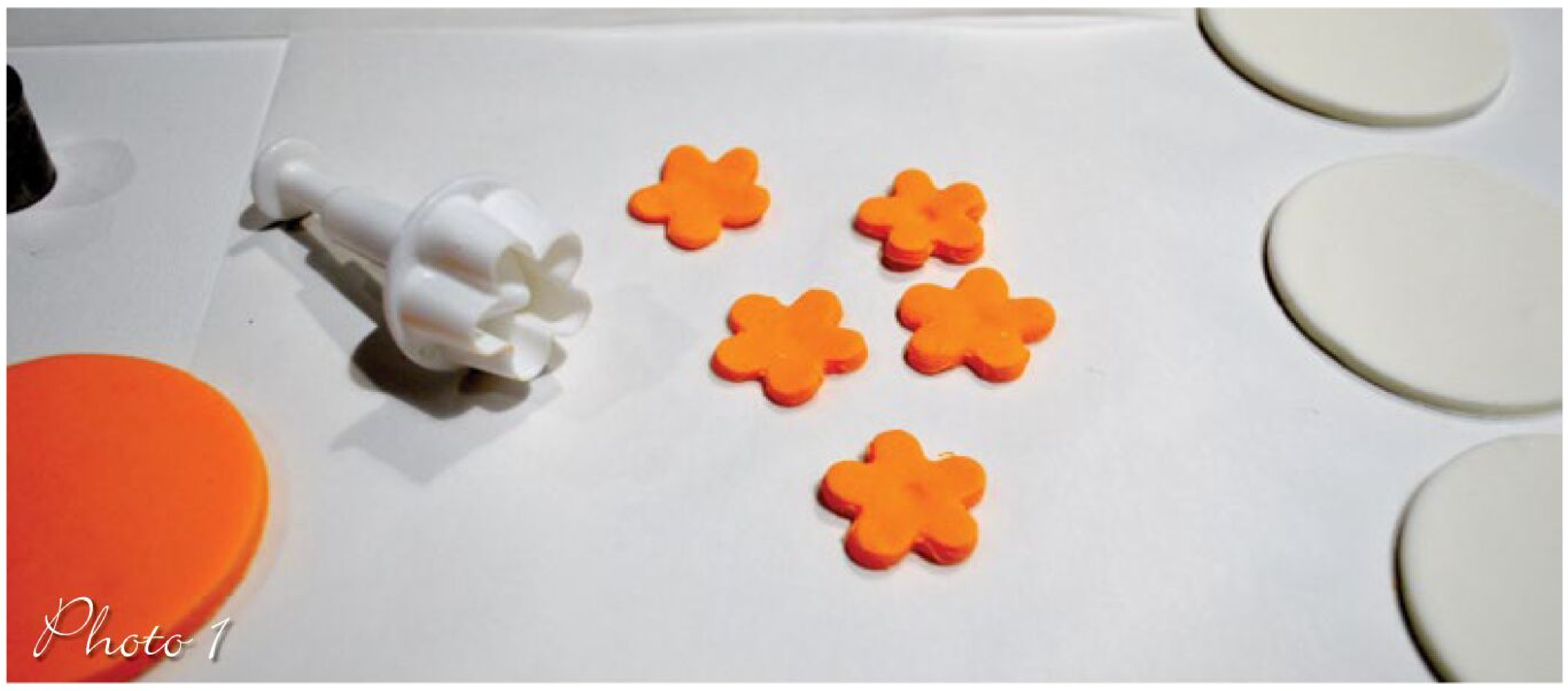
STEP 2
Add eggs (use a fork to break them up before adding)

STEP 3
Add Flour and combine

STEP 4
Spoon into patty cases and cook at 180 degrees for 10-15 minutes depending on your oven.

Note: For Cupcakes add a little CMC or tylose to your fondant and allow to go firm.
For Cookies place toppers directly onto disk using a small dab or paint of water.

FONDANT TOPPERS
STEP 1
Colour your fondant using a bright orange colour and work in until desired colour is reached. Roll out fondant and using a circle cutter (size depends on your cupcake or cookie size) cut a few circles of the orange



fondant, and lay to the side on baking paper. (Photo 1)

STEP 2
Repeat above process with white fondant, so you have an even number of white and orange circles. (Photo 1)

STEP 3
Using the same size circle cutter, cut the circles again so you have a larger piece at the front and a couple of 'slices' of the white at the end

STEP 4
Put the larger of the white pieces aside (you will use it again for eyes) and using the 'slices' arrange a few on your orange disk until stripes have been achieved. Stick onto the orange disk using water

STEP 5
Now using the larger white piece you had earlier put aside, use a plunger to cut two smaller circles to be the eyes of your fish, and also stick down into place.

STEP 6
Using a flower plunger (or a heart cutter if you don't have a flower

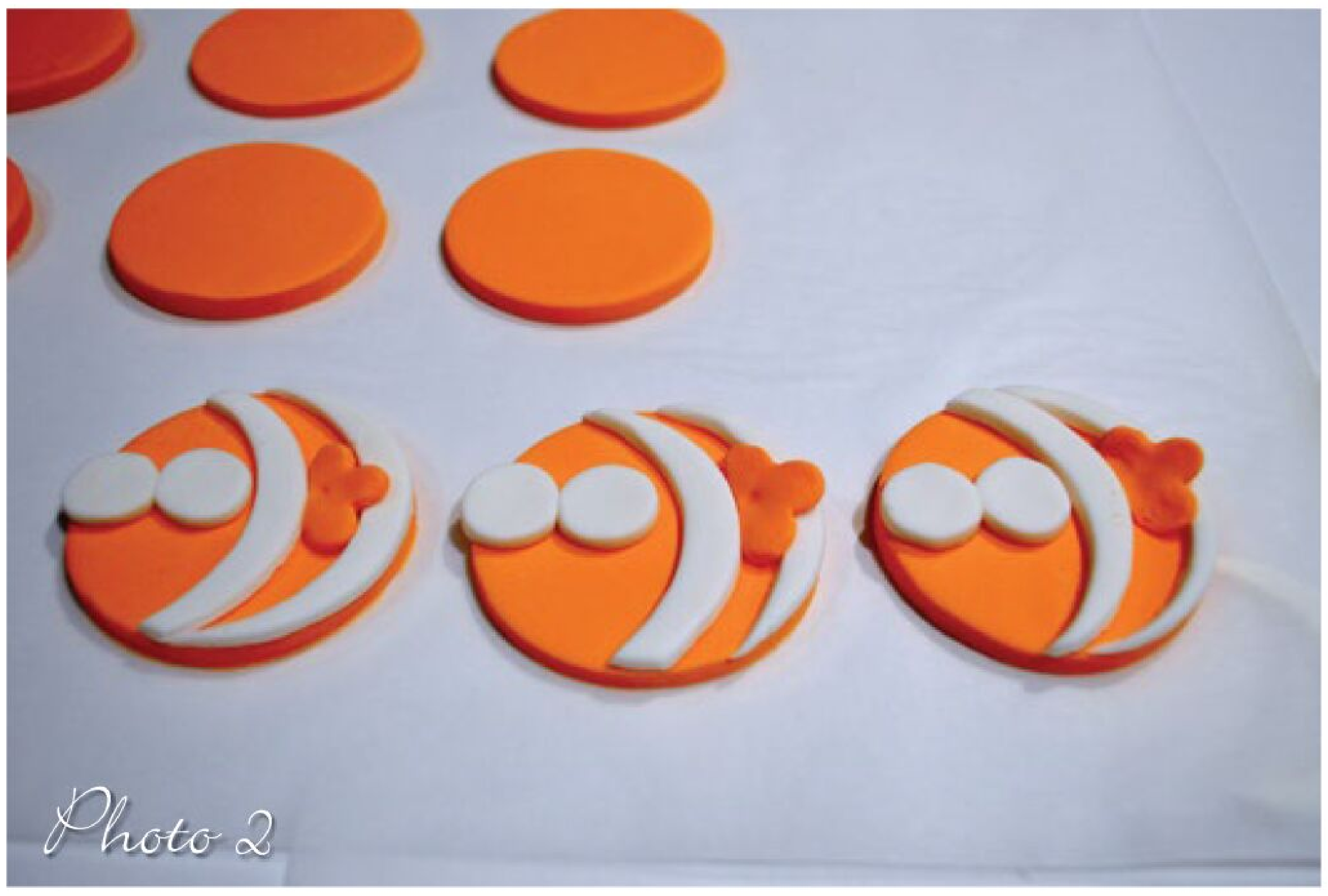


Photo 2

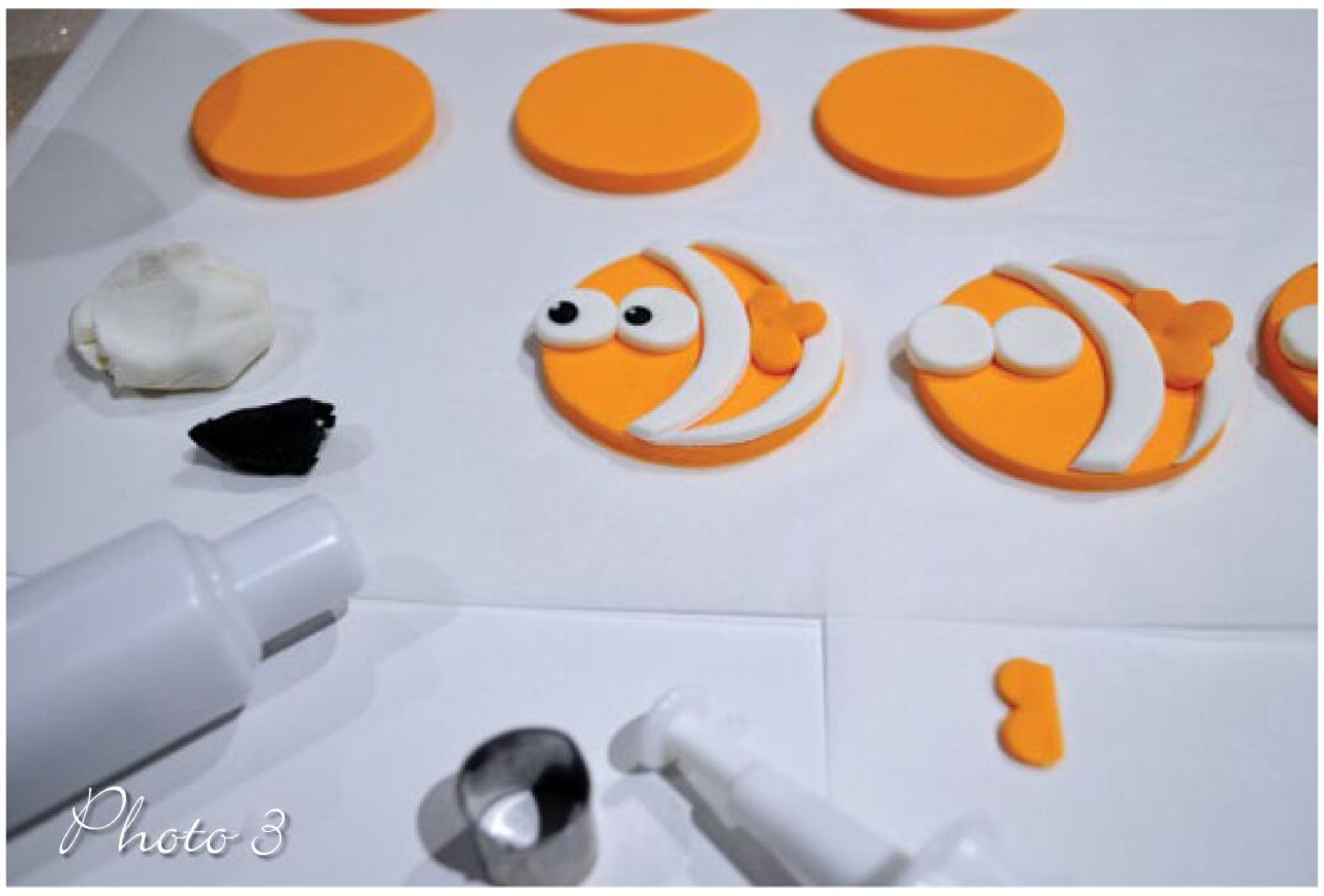
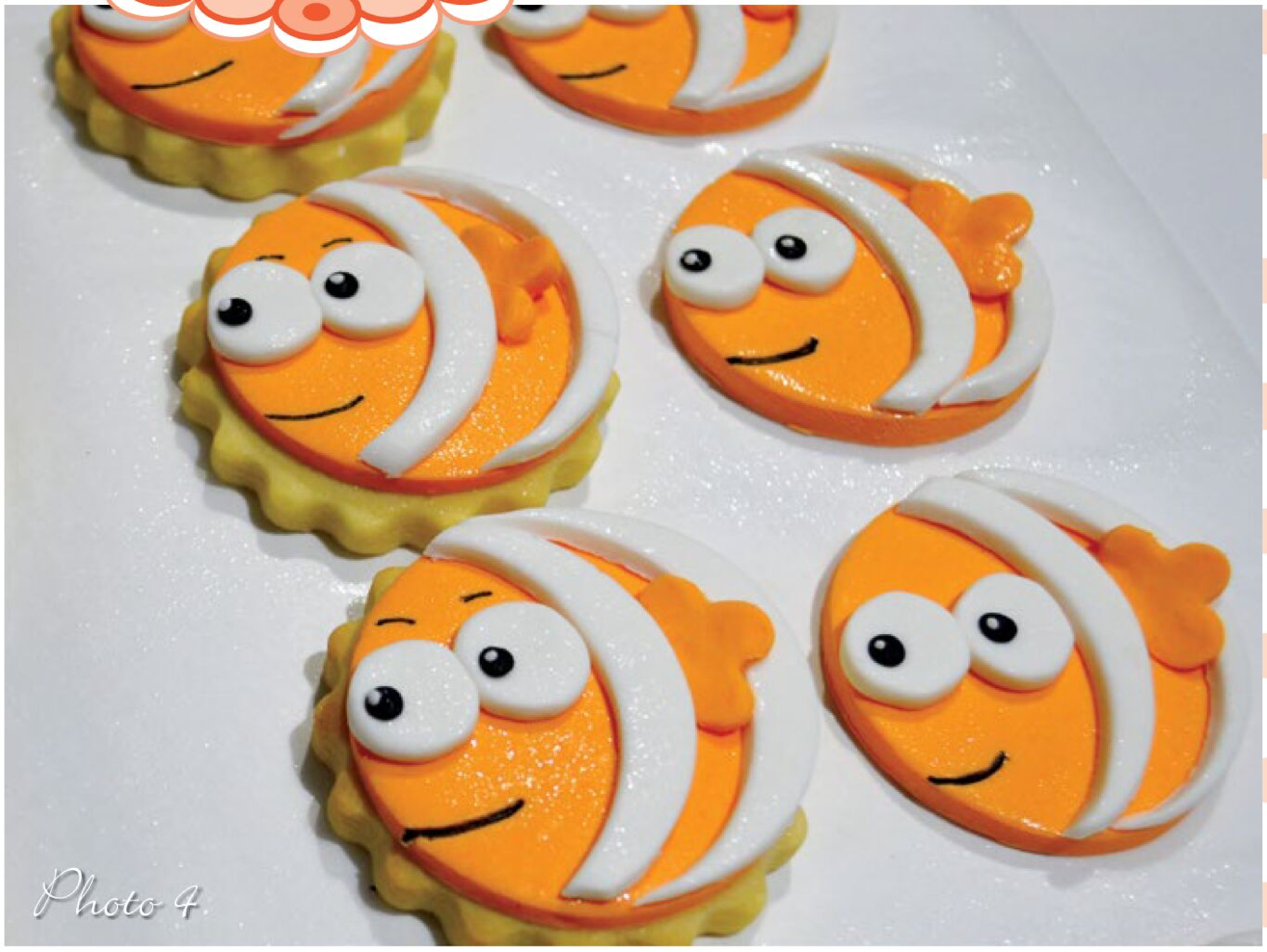


Photo 3

cutter) press out one flower or heart per fish. (Photo 1)
Cut flower in half to make a fin (or if using a heart cut the pointy end off) and stick in place between the stripes. (Photo 2)

STEP 7
Using an edible black pen, draw in smile and eyebrows if you want them, and either using the black pen or black fondant add a small black dot to each eye. (Photos 3 and 4)

Tara Absolom
NaraJade Novelty Cakes
Narajadenoveltycakes.com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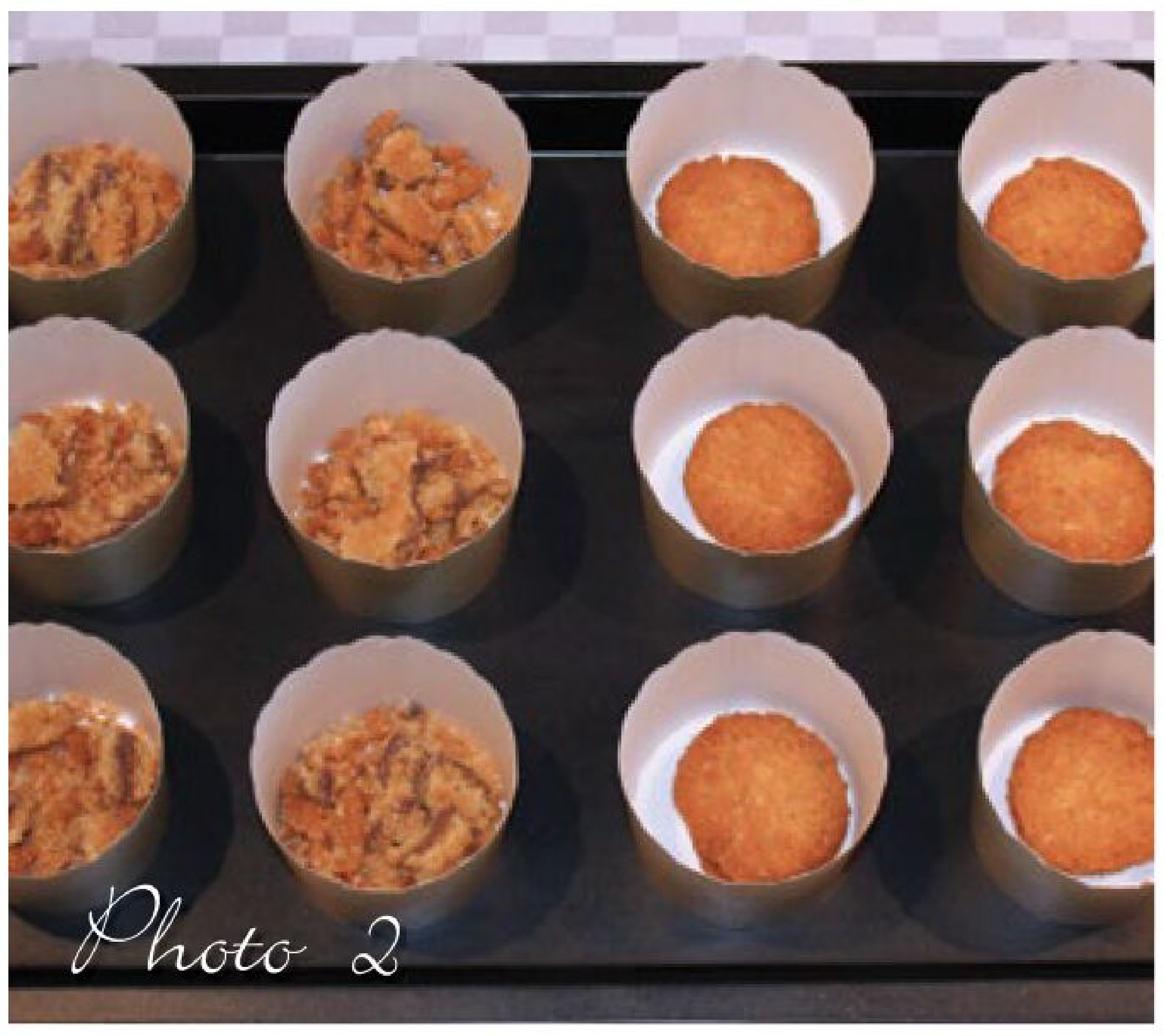
Kingston
Cupcakes Recipe

INGREDIENTS
- $1\frac{1}{2}$ cups plain flour
- $\frac{1}{2}$ cup cocoa
- $1\frac{1}{4}$ cups caster sugar
- $\frac{3}{4}$ teaspoon bi carb soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- $\frac{1}{2}$ cup vegetable oil
- 1 teaspoon vanilla essence
- $\frac{3}{4}$ cup milk
- $\frac{3}{4}$ cup hot water

1 packet of Arnott's Kingston biscuits

EQUIPMENT
- Measuring jug, cups and spoons
- Large mixing bowl
- Sieve
- Baking cups
- Baking tray
- Wire whisk

This recipe contains an Australian favourite – Kingston Biscuits and has been adapted for our Aussie friends from one of our most favourite cake blogs Bakerella. On page 44 there's a brilliant idea on how to ice these yummy cupcakes.



STEP 1
Before starting, preheat oven to 170 degrees C.

STEP 2
Place 12 baking cups on a baking tray (we used Robert Gordon Pastisserie cups – plain brown). (Photo 1)

STEP 3
Either place one whole Kingston biscuit in each cup OR crumble one Kingston biscuit into each cup. (Photo 2)

STEP 4
Sift flour and cocoa into a large mixing bowl. (Photo 3)

STEP 5
Add caster sugar, bi carb soda and salt into the same mixing bowl.

STEP 6
Using a wire whisk, whisk dry ingredient together until thoroughly combined.

STEP 7
Add eggs, oil vanilla and milk and whisk until ingredients thoroughly combined.

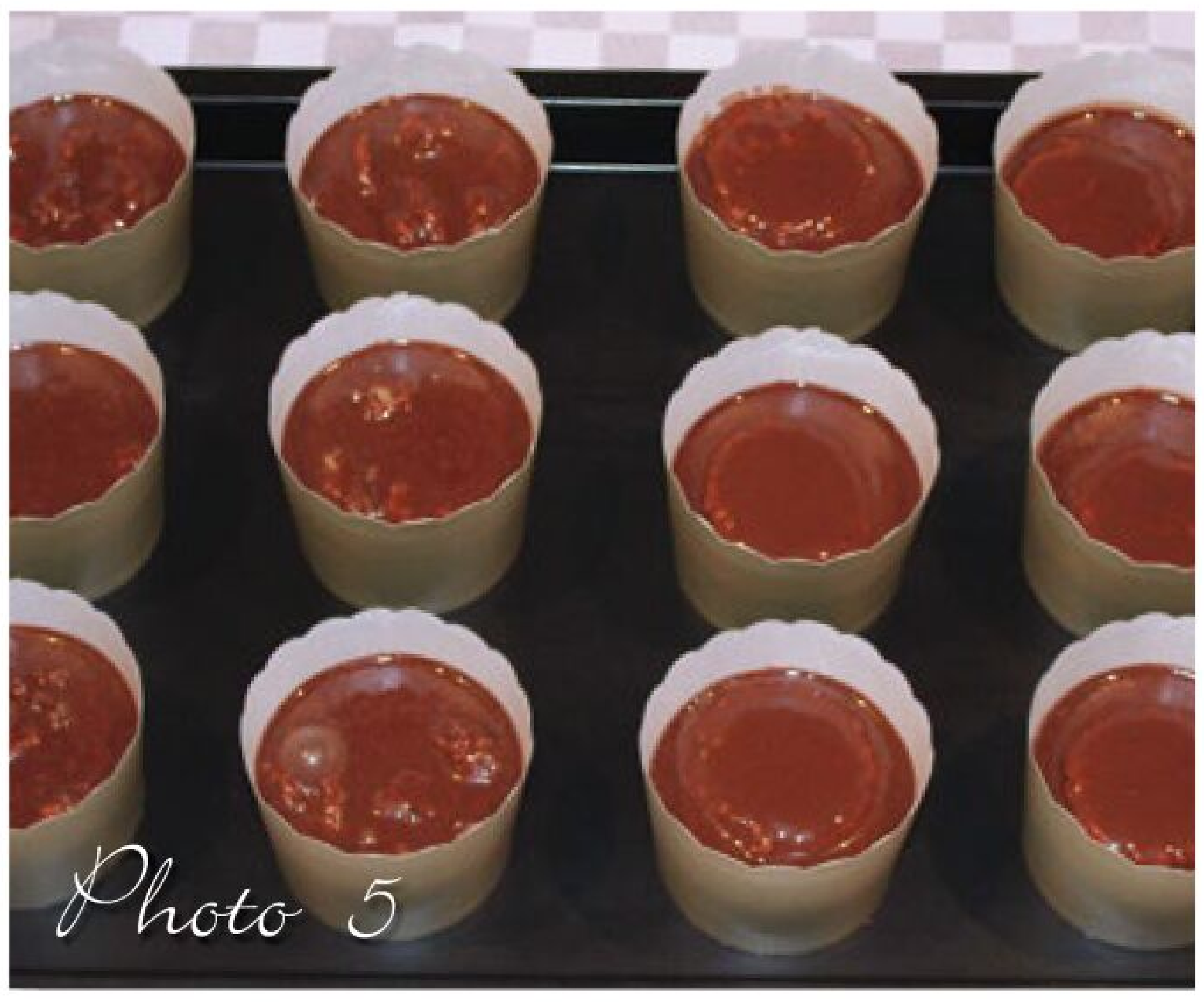
STEP 8
Slowly add the hot water in small amounts, whisking continuously until combined.

STEP 9
Transfer the batter into a measuring jug and pour into each baking cup (Photo 4) until it's about ¾ full. (Photo 5)

STEP 10
Bake in oven for 20 to 25 minutes. (Photo 6) Makes approximately 12 large cupcakes.

Cake Decorating Central
E: enquiries@cakedecoratingcentral.com.au or
Ph: 02 9899 3065.

Kingston Cupcakes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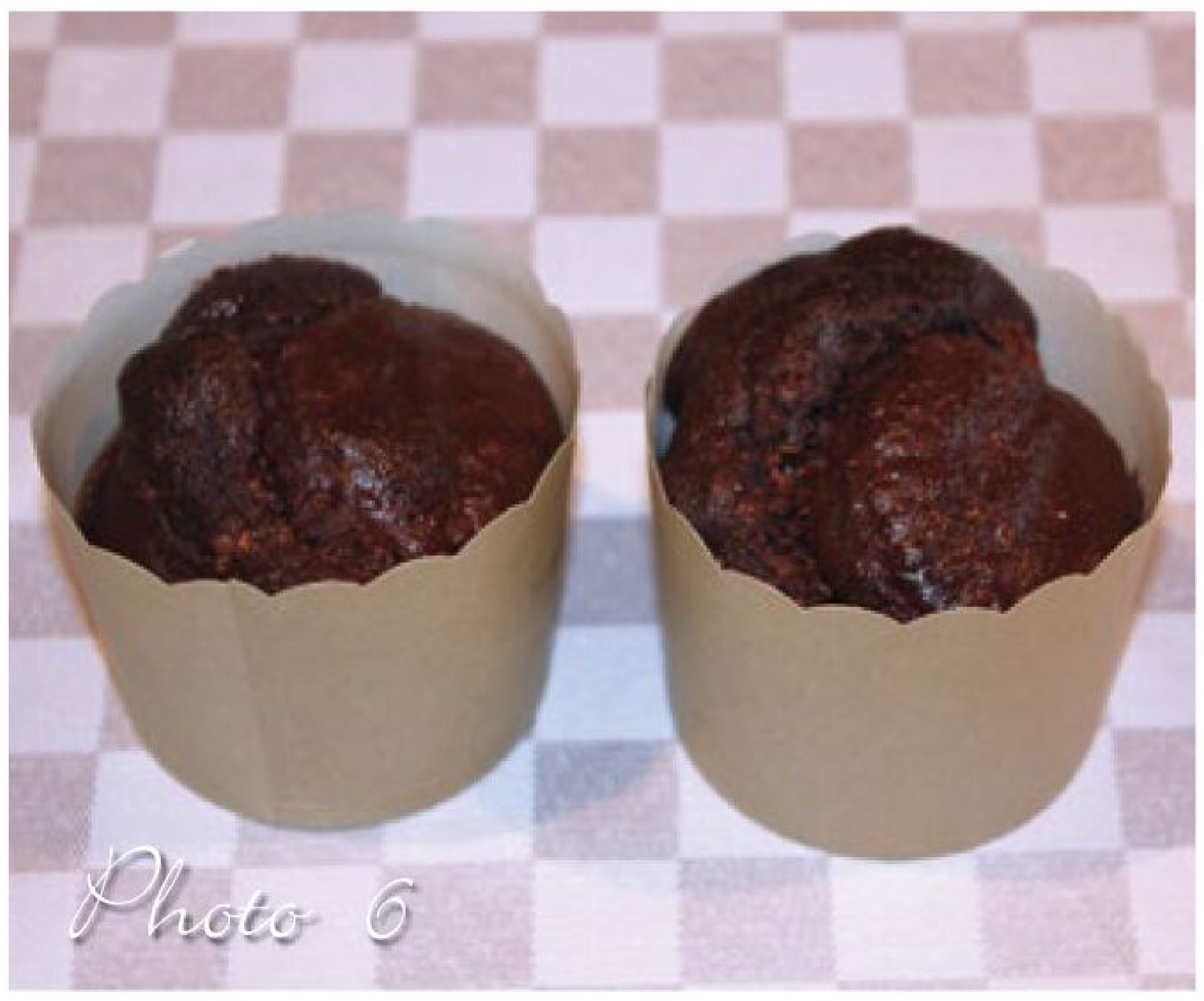
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Tutorial

Preparing and Covering your Cupcakes

INGREDIENTS

- Flavoured syrup or sugar syrup
- Cupcakes
- Ganache (approx 20g per cupcake)
- White fondant (we use white Bakels and Satin Ice)
- Hotwater

EQUIPMENT

- Jug
- Paring knife
- Palette knife
- Circle cutters
- Rolling pin
- Flexi smoother

STEP 1

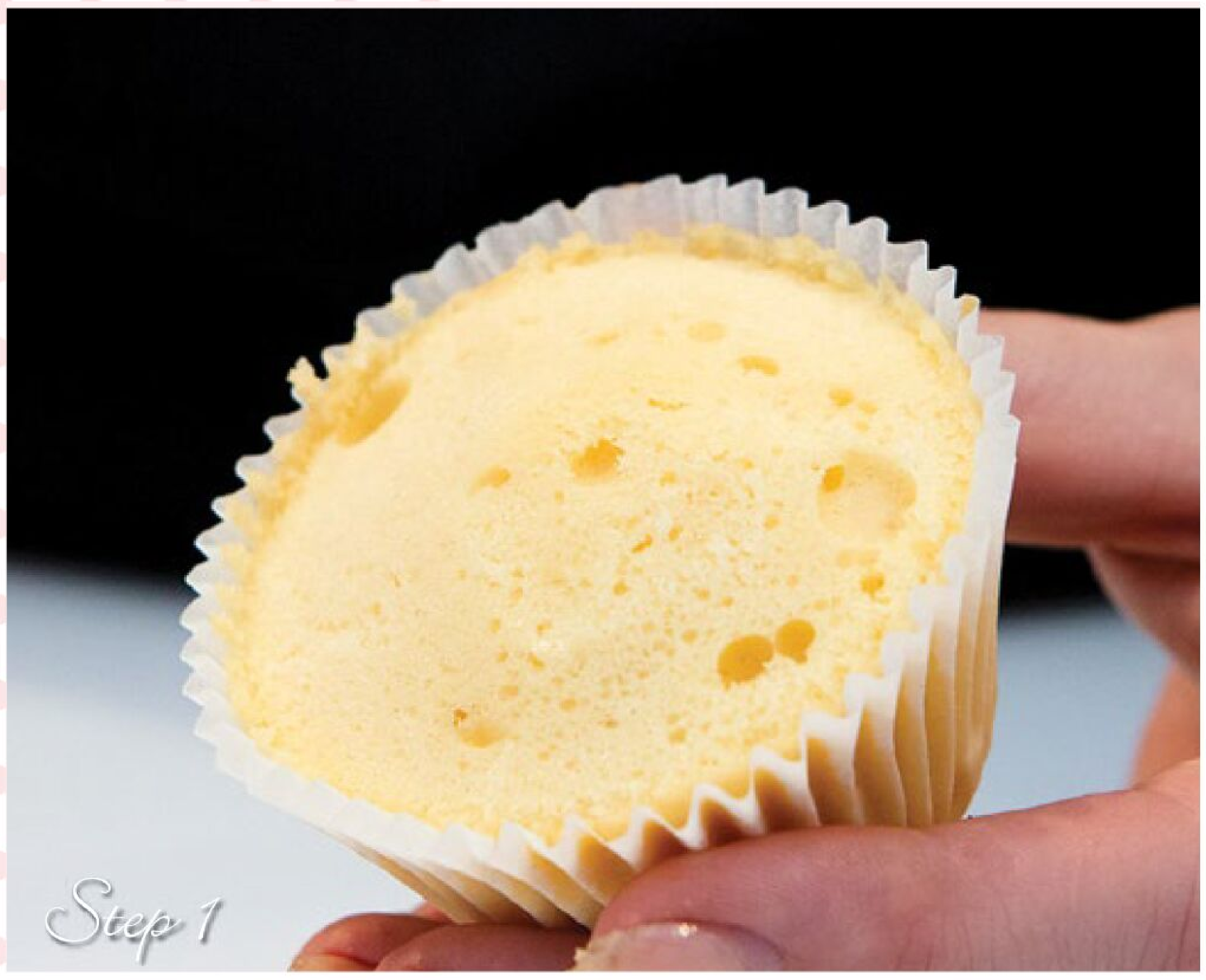
Trim your cupcakes using the paring knife. You are making space for where the ganache is going. Depending on the design of the cupcakes you can shape either a dome or cut it flat.

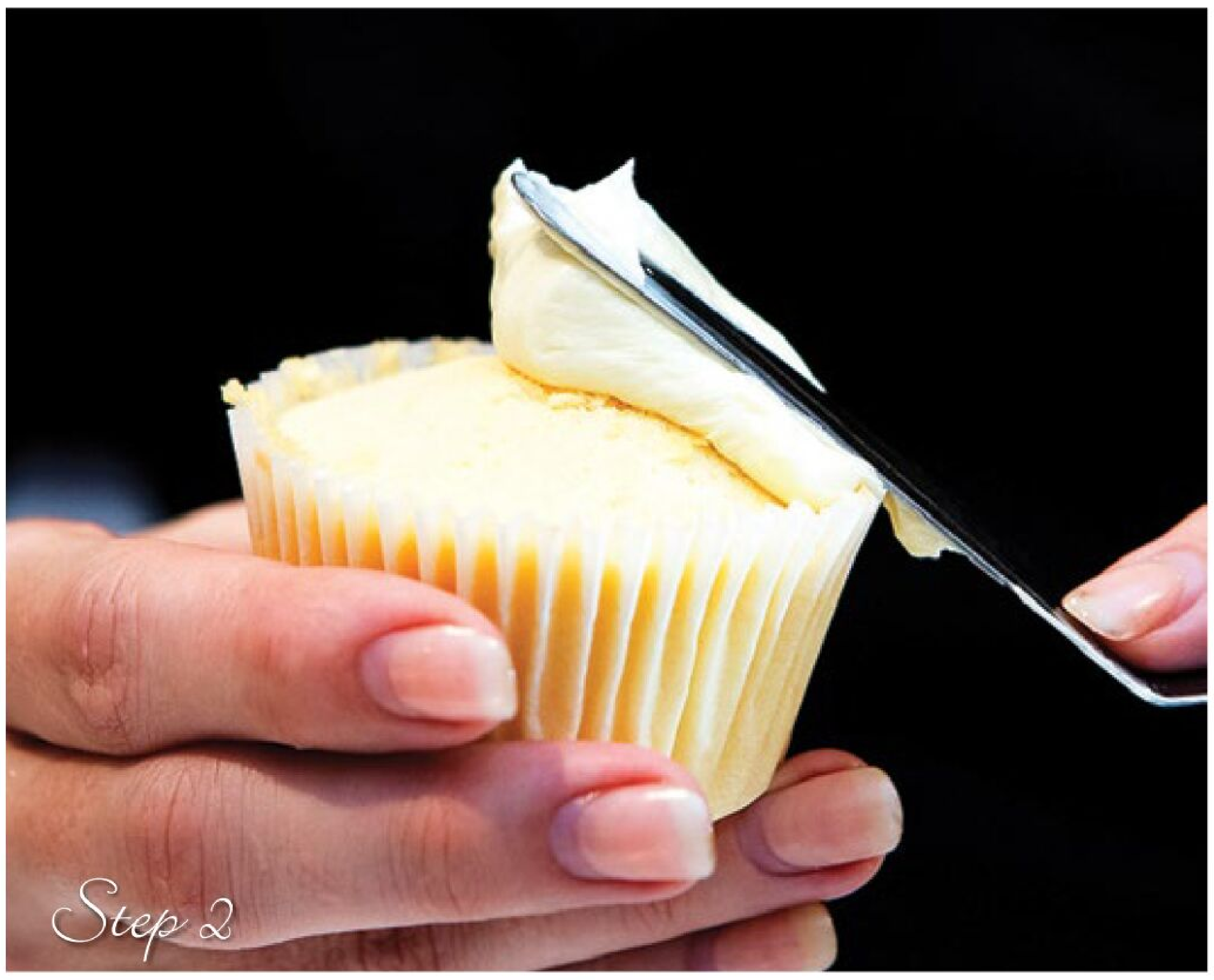
STEP 2

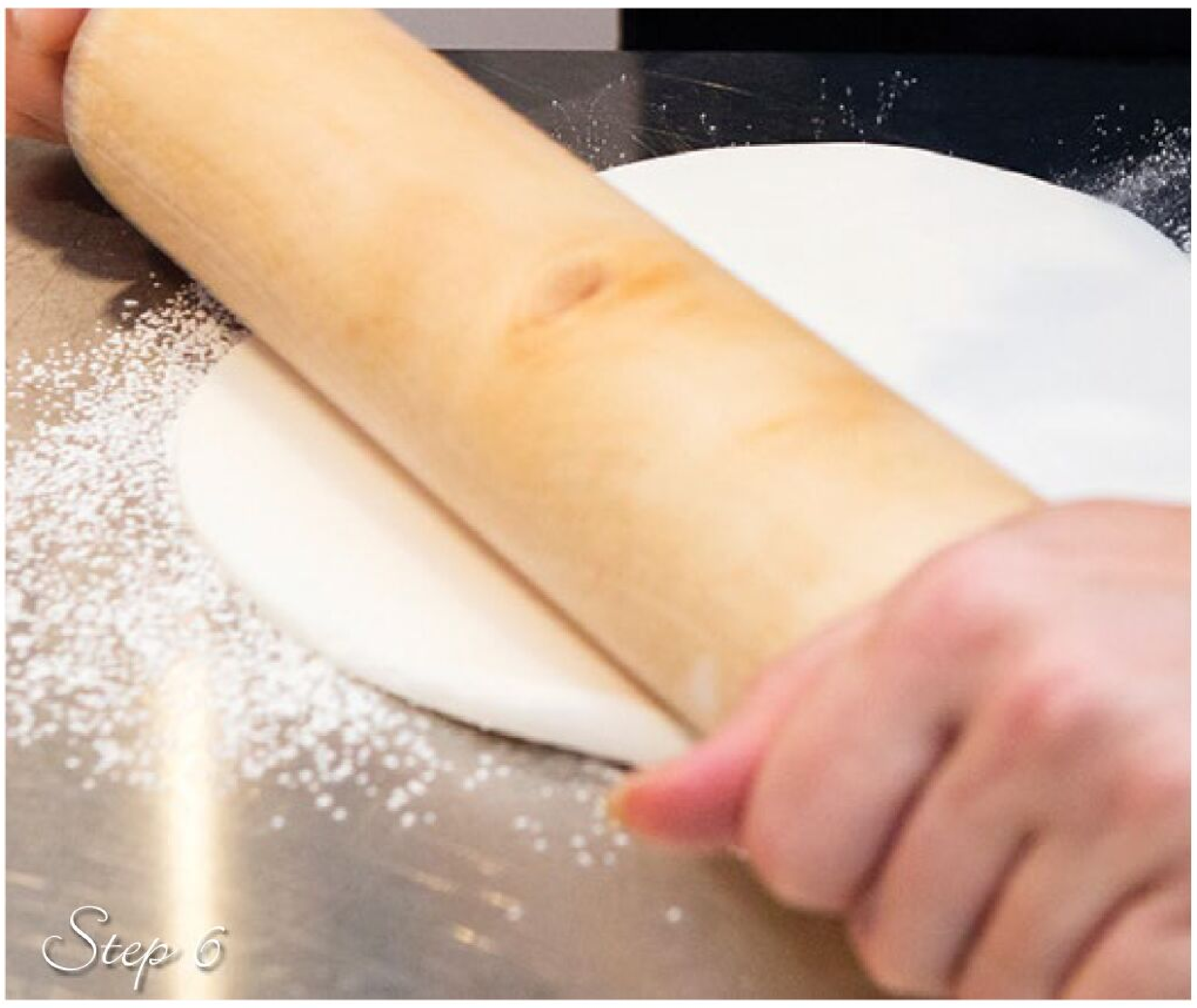
Ensure that your ganache is a lovely smooth consistency, similar to peanut butter. Use your palette knife, scoop up some ganache and spread it onto the cupcake. Make sure the ganache goes all the way out to the edge of the cupcake case. You want to completely enclose your cupcake.

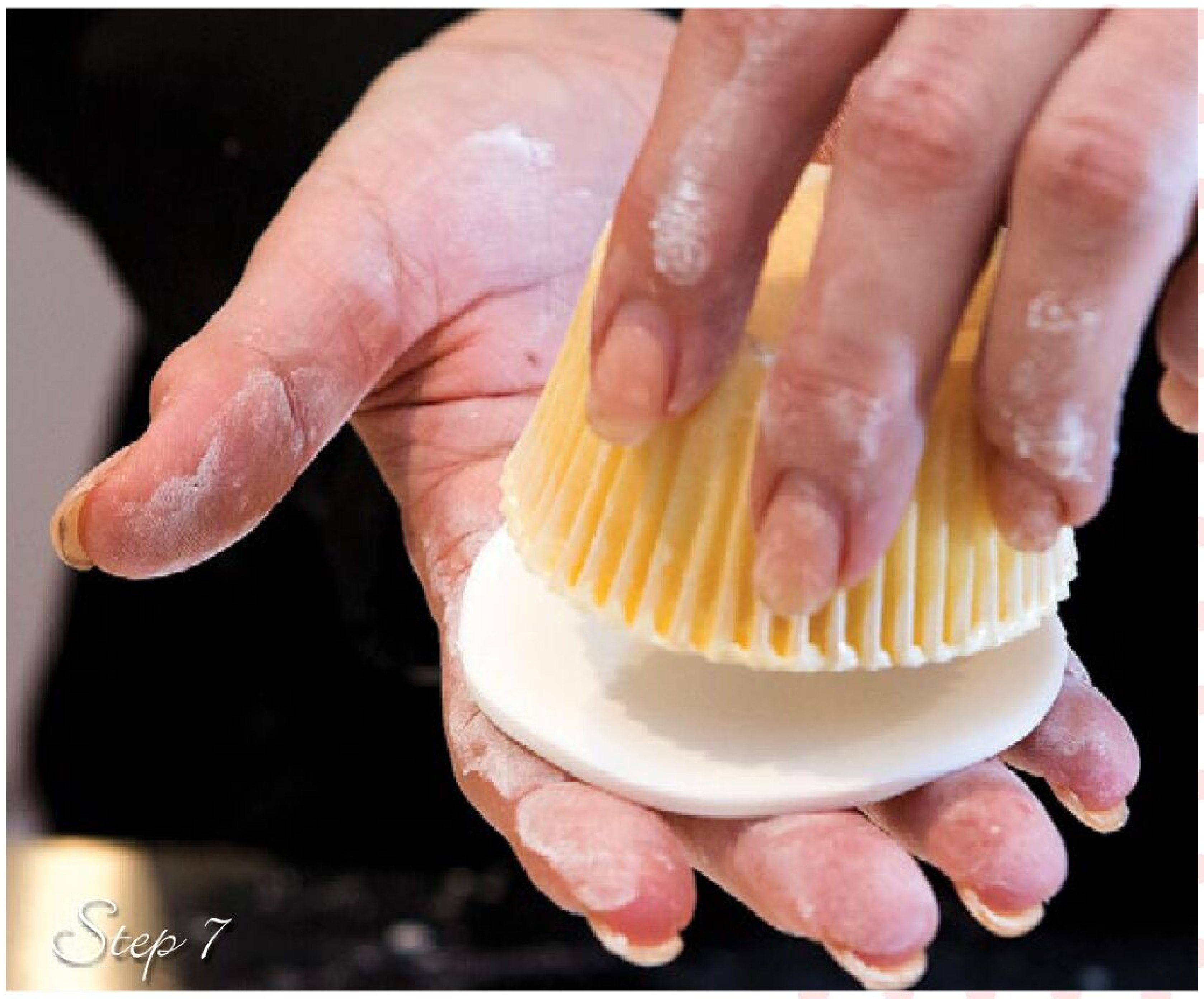
STEP 3

Once you have done a rough coat on all your cupcakes, fill a litre jug with hot water. Dip your palette knife in the water until it is hot and use it to smooth the ganache on the cupcake. You need the cupcakes to be completely smooth now as any bumps will show through the fondant later on. Gently run a finger along the outside of the cupcake case to tidy up any stray bits of ganache.


Step 1


Step 2





STEP 4

Let the cupcakes set for approx 30 minutes.

STEP 5

Using flavoured syrup or sugar syrup, paint a thin coat of syrup on top of the cupcake. This will help the fondant to adhere to the cupcake.

STEP 6

Roll out your white fondant until it is approx 3-4mm thick. Using a circle cutter, cut out discs that cover the top of the cupcake.

STEP 7

Hold a disc in one hand and a cupcake in the other. Place the cupcake onto the disc and gently smooth the fondant on using your hand. You may have to use your thumb to gently adjust the size of the fondant if it is slightly too big. Then take your flexi smoother and gently polish the cupcake until it is smooth all over. They are now ready for decorating!

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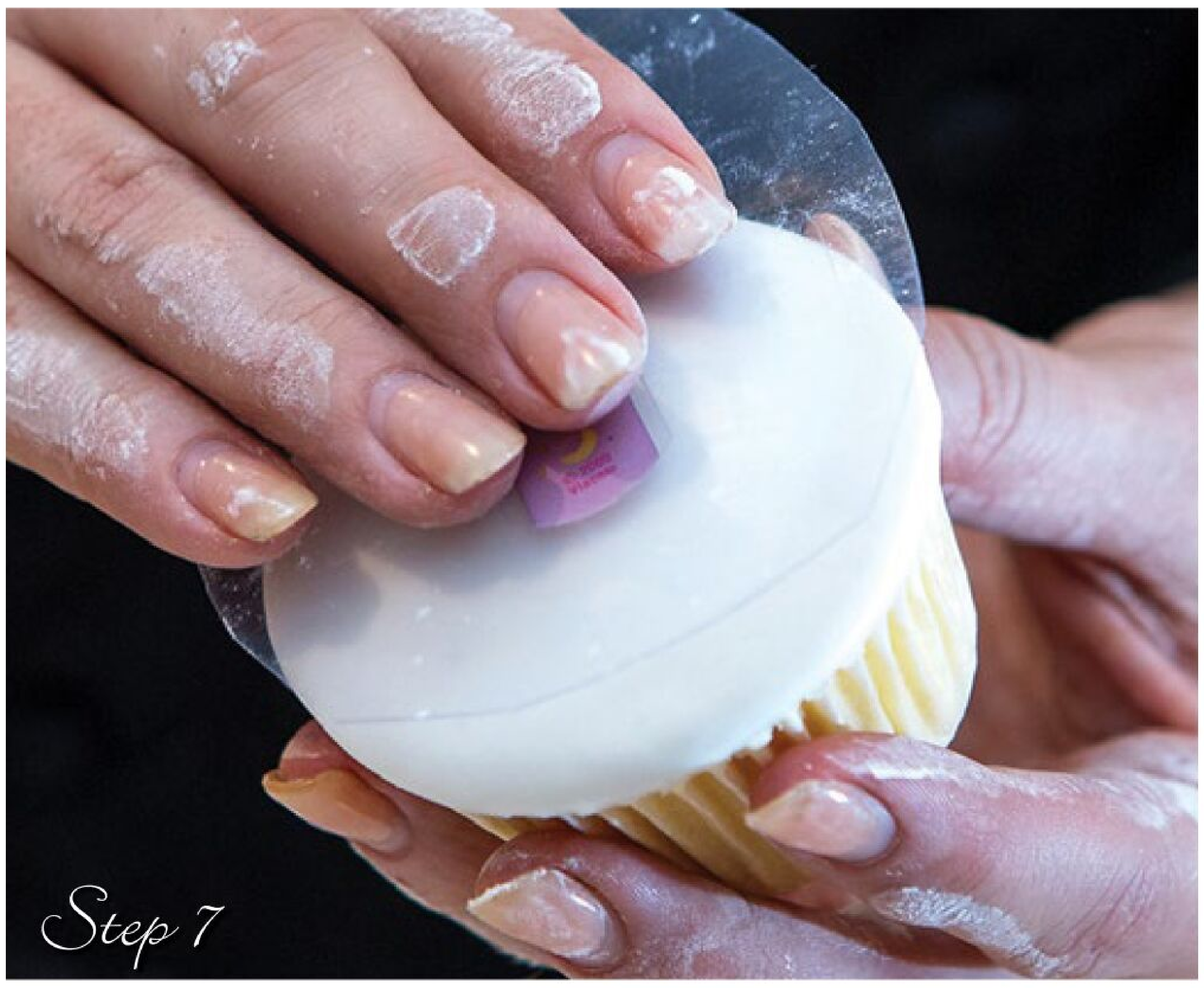


Ready for decorating

Basic Tools and Equipment

Some useful items to help you decorate your cakes and cupcake

Piping bag

Tip: Spatulas are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

1. WOODEN CAKE BOARDS & CARD BOARDS

These come in a variety of thicknesses and shapes. Thicker cake boards are light weight but still sturdy enough to hold the weight of a heavy, multi tiered cake while the thinner cardboard variety are used between tiers on stacked cakes or for presenting small cakes on.

2. DOUBLE SIDED TAPE

When putting ribbon around the bottom of a cake, use this between the two ends to hold it in place. Do not use it directly onto the cake. It is also useful for attaching ribbon around the edge of the cake board for decoration.

3. LARGE ROLLING PIN

For rolling out large amounts of fondant icing when covering cakes.

4. ROYAL ICING DRY MIX

Instant royal icing mix is quick and easy to prepare by simply adding water until the desired consistency is achieved. It is used for piping details as it sets hard and is also used to stick things together. It can also be used to cover a cake and for adding details to figurines such as hair.

5. ICING SUGAR SHAKER

Put icing sugar or corn flour into one of these shakers and sprinkle some onto work bench to avoid fondant icing from sticking to the work surface.

6. SUGAR GLUE

This edible glue is used to stick decorations onto a cake covered in fondant and also when making sugar flowers or figurines from fondant. Apply a small amount with a paint brush for best results.

7. DECORATOR'S ALCOHOL

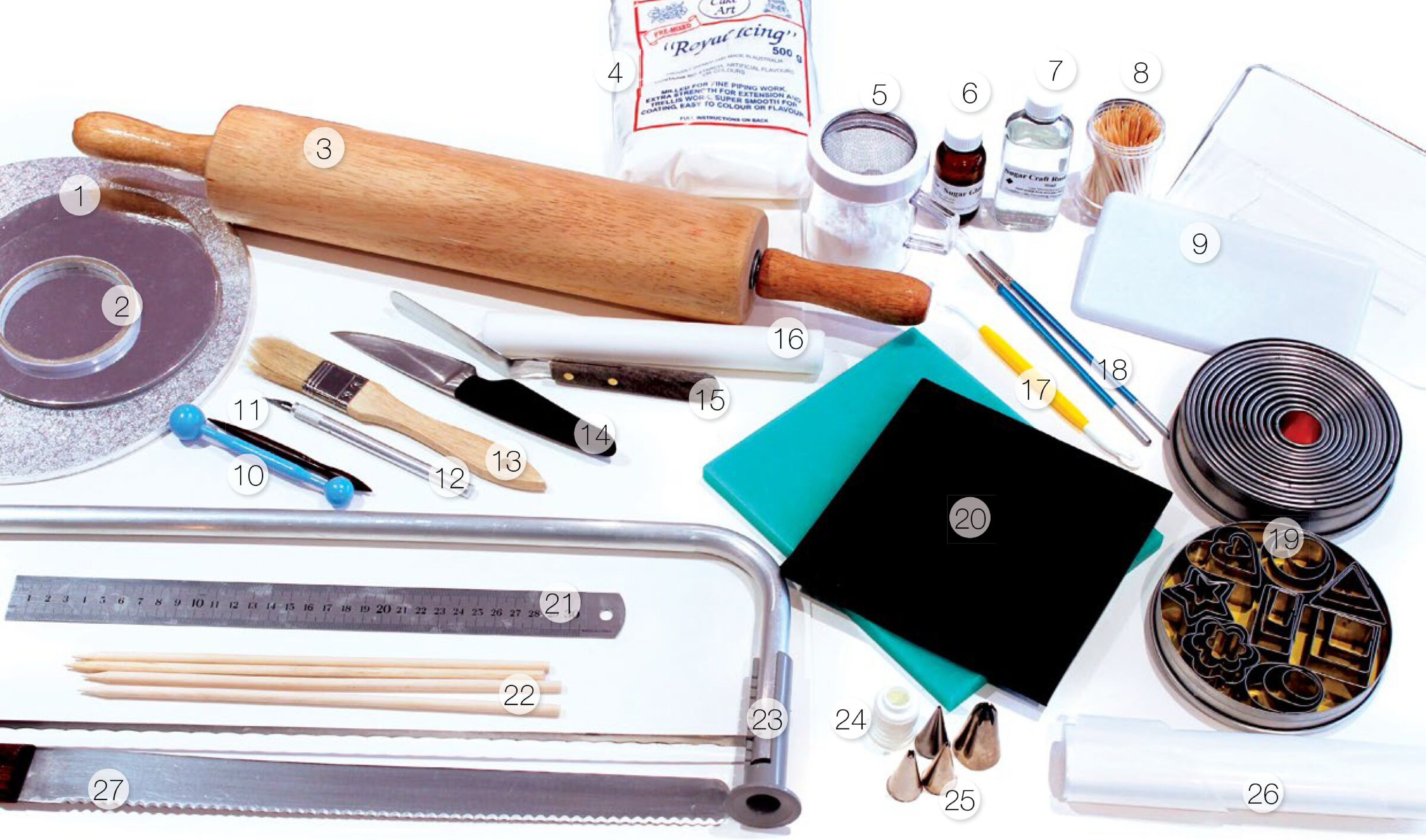
This is used to mix with petal dusts to create a quick drying paint and can also used to remove any unwanted icing sugar/corn flour that may be on the surface of the cake.

8. COCKTAIL STICKS

Use cocktail sticks for adding colour to icing. Dip one end into the colour and wipe it onto fondant icing.

9. CAKE SMOOTHERS

Cake smoothers help to create a smooth finish when covering cake boards and cakes with fondant icing. Using two will help create sharp, neat edges and will avoid any unwanted finger/hand marks.



10. BALL MODELLING TOOL

The ball tool can be used to cup small flowers and petals by pushing it into fondant on a soft petal mat. It can be used to create textured patterns such as the dimples in a golf ball and can also be used to soften and frill petals in flower making.

11. FRILLING TOOL

By rolling this tool along the edge of a strip of icing or a flower petal a soft, frilled edge will be achieved. The points on the end of this tool can also be used when making figurines by making indents for eyes, nostrils etc.

12. CRAFT KNIFE

These fine, sharp knives are useful for cutting out templates and edible decorations as well as trimming edges of cut shapes.

13. PASTRY BRUSH

Use this brush for applying sugar syrup or jam glaze to the cake before adding the fondant to the cake.

14. PLAIN EDGED KNIFE

Useful for cutting and trimming fondant icing around the bottom of the cake once it is covered. The plain blade ensures there are no uneven patterns left in the icing.

15. SPATULA/PALETTE KNIVES

Palette knives are used for spreading buttercream or ganache and are an essential tool when using royal icing for stencilling cakes. They are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

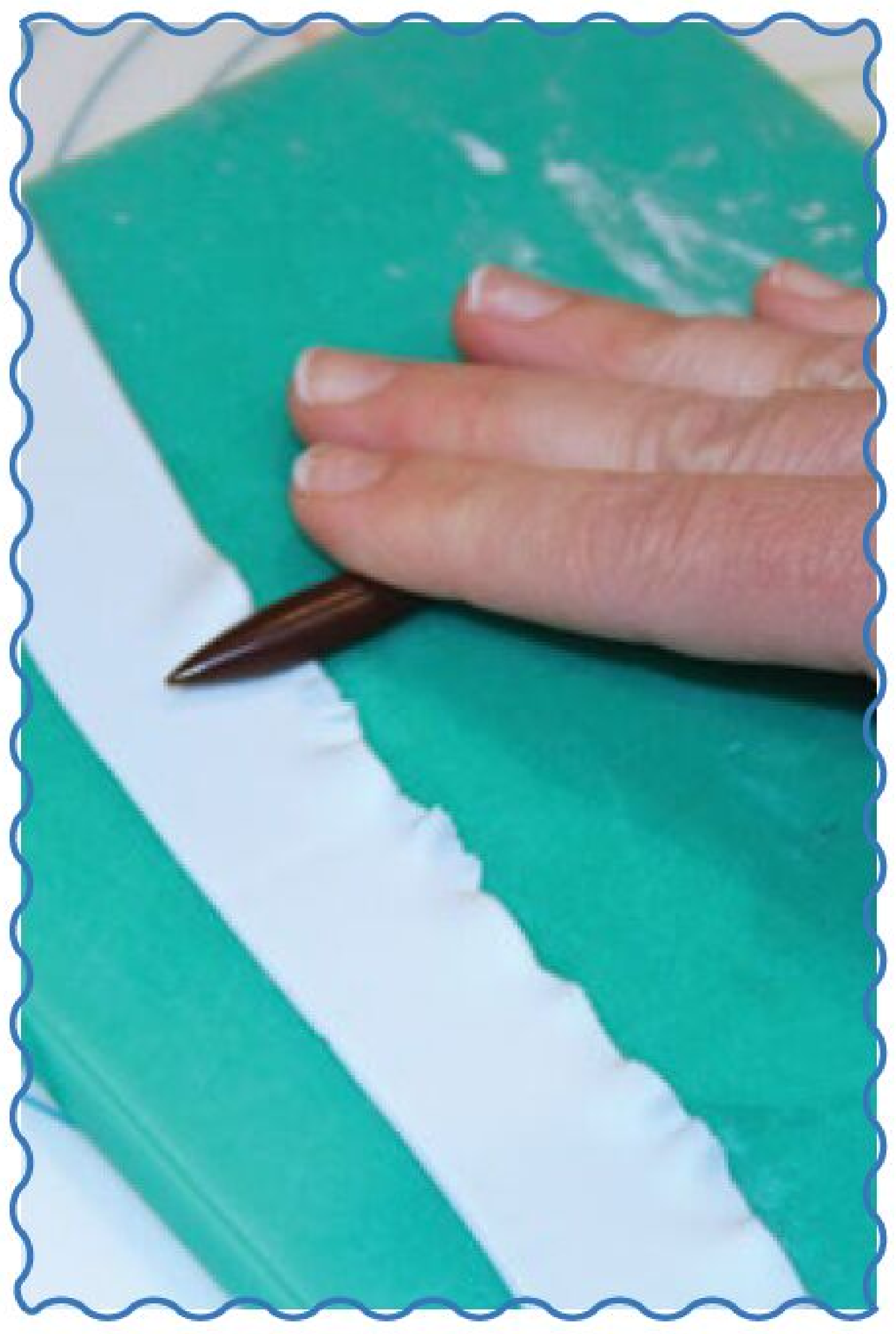
16. SMALL NON-STICK ROLLING PIN

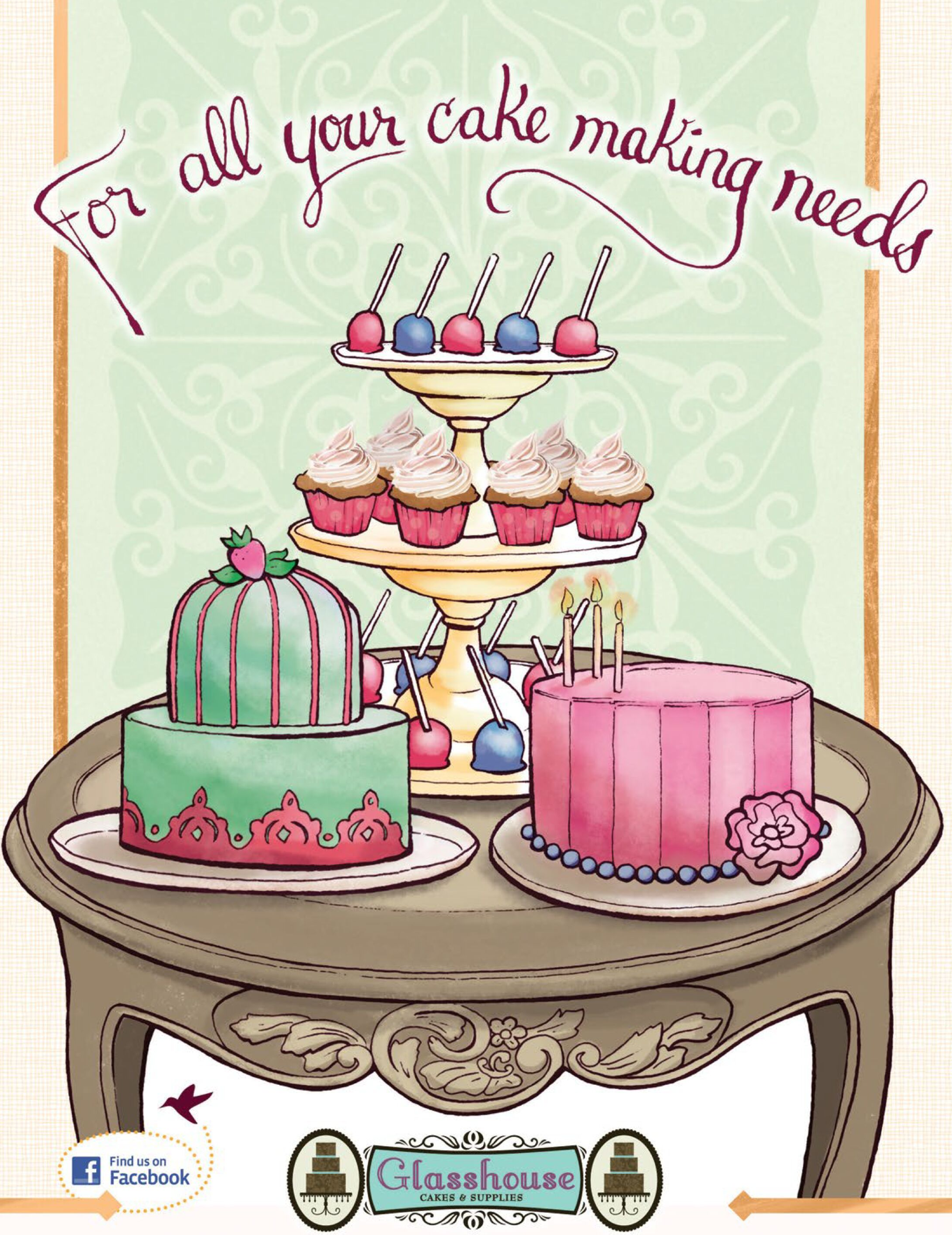
For rolling out small amounts of fondant icing when making decorations.

17. CUTTING WHEEL

These are used for cutting small, detailed shapes. The wheel cuts through the icing without dragging the edges. It can also be used for marking the surface of soft fondant to achieve different effects such as a quilted effect or a wood grain.

Frilling Tool

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